

T H E  
W I N E  
B A R

# VALENTINE'S DAY MENU

\$75 per person ++ tax, gratuity  
includes a glass of bubbly

## AMUSE BOUCHE

Deconstructed Raw Oyster  
Brie Tart with Raspberry Drizzle

## FIRST COURSE

**Chowder** - *corn, bacon, potato*

**Beet Salad** - *goat cheese, arugula, grilled tangerine, walnuts, champagne vinaigrette*

## **Paté Sampler**

## SECOND COURSE

**Eggplant Parm Bake** - *fresh mozzarella, squash, zucchini, red sauce  
choice of linguine or side salad*

**Salmon** - *broiled salmon, potato-leek purée, topped with fresh lobster*

**Coq au Vin** - *skinless, boneless chicken thighs, mushrooms, potatoes, savory rice*

**Prime Cut Beef Tenderloin** - *sliced golden potatoes, snap peas*

## THIRD COURSE

**Chocolate Trifle** - *3 layer chocolate cake, cherry whipped cream, chocolate flakes*

**Baked Pear** - *walnuts, vanilla ice cream*

**Cheesecake** - *fresh strawberries, whipped cream*

417 Broadway, Saratoga Springs  
Call (518) 584-8777 for reservations