

# DOOR 222

## VALENTINE'S DAY 2018

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### First Course-Choice Of:

New England Clam Chowder Soup

Puff Pastry, Chili Oil, Bee Pollen

Paired Wine: Copain Chardonnay

Steak Tartare

Parmesan Truffle Potato Chips, Pickled Mustard

Seed, Cured Egg Yolk

Paired Wine: Piattelli Grand Reserve Cabernet

Spinach Salad

Brie Cheese, Fresh Apples, Toasted Walnuts,

Honey Champagne Vinaigrette

Paired Wine: Cipreseto Rose

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### Second Course-Choice of:

Braised Beef Short Ribs

Chocolate Demi Glaze, Roasted Baby Carrots,

Garlic Mashed Potatoes

Paired Wine: Chateau Souverain Merlot

Seared Scallops

Celery Root Puree, Pomegranate Reduction, Grilled Asparagus

Paired Wine: J Pinot Gris

Local Mushroom Risotto

Shaved Parmesan Cheese, Truffle Pea Shoots, Sautéed Mushrooms,

Balsamic Reduction

Paired Wine: Conn Creek Red Blend

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### Dessert For 2:

Chocolate Cake (GF) With Salted Caramel And  
White Chocolate Cheesecake With Meyer Lemon

Paired Wine: Kopke Tawny

\$40 per guest

Wine pairing option \$15