

# St Josef's Winery

## Valentine's Dinner Menu- February 10, 2018

Saturday, Feb 10<sup>th</sup> 6:30 pm reception 7pm dinner

### Cellar Reception

Appetizers and champagne in the barrel room

*For your wine ~ please choose one bottle per couple to enjoy with your dinner*

### Salad Course

NW themed composed salad

### Main Course ~ please make your selection

#### THICK CENTER CUT BONE-IN PORK CHOP

Flame Roasted to perfection atop brown sauce and Drizzled with a Chimmi Churri.

#### BEEF MEDALLIONS

Fresh Beef Medallion's, Seared and Topped with a Traditional Steak Diane.

#### RED SNAPPER

Red Snapper Fillet's slightly breaded and pan seared.  
Topped with a Lemon Butter Compote.

*Served with Seasonal Vegetables and Creamy Parmigiano-Reggiano Risotto*

#### BUTTERNUT SQUASH RAVIOLI'S

Butternut Squash Ravioli's, Spinach, and Brussel Sprouts Tossed with a  
Roasted Garlic Cream Sauce.

### Dessert Course ~ please make your selection

Chocolate Mousse Cake

*Served with St Josef's "30" Tawny port style wine*

**Or**

Tiramisu Sponge Torte

*Served with St Josef's "Overture" Late Harvest Gewurztraminer*

\$65 per person; Wine Club \$60

Reservations with choice of Entrée and dessert required

503-651-3190 or [info@stjosefswinery.com](mailto:info@stjosefswinery.com)