



St. Josef's Winery Valentine's Dinner
Thursday, February 14th & Saturday, February 16th - 2019
7pm dinner; 6:30 reception in barrel room

Sparkling Wine Reception in the barrel room

Selection of fine hors d' oeuvres served with Lilli Sparkling amongst the barrels

SALAD COURSE:

COMPOSED SALAD

Baby Greens, Spinach, Arugula, and Fresh Beet's, Craisins, and Feta cheese.
Drizzled with a Lemon Infused Vinaigrette

ENTRÉE OPTIONS:

FILLET OF BEEF

Grass fed, free range Angus Beef seasoned and marinated, then charbroiled to seal in all the flavors.
Finished with a Steak Diane Sauce

CHICKEN PICATTA

Farm Fresh Chicken Seasoned and Marinated. Slow cooked to perfection.
Finished with a Scratch Lemon Picatta Sauce

CEDAR PLANK SALMON

Fresh Salmon Seasoned and Cedar Plank Smoked and finished with a Raspberry Balsamic Reduction

VEGETABLE WELLINGTON

Topped with a Mushroom Béchamel

Entrees Served with

GREEN KALE AND CARMLIZED ONIONS

Fresh Swiss chard chopped and Sautéed with Onions, Kalamata Olives, Capers
And Seasoned with Fresh squeezed Lemon Juice and
Cracked Pepper and Sea Salt

TWICE BAKED RED POTATOES

Red potatoes seasoned with Fresh Rosemary, Sea Salt, Cracked Pepper, and Olive Oil. Then baked to
perfection filled with Garlic Mashed Potatoes and topped with Smoked Gouda Cheese

DESSERT:

Choice of Strawberry upside-down cake or decadent chocolate brownie with Irish cream

*\$75 per person includes sparkling reception in barrel room, shared bottle of wine with dinner
and \$5 credit on wine to go. \$65 per person wine club.*

Additional wines, beer, dessert wine, port & non-alcoholic beverages available by the glass