

# Valentines Dinner for Two

**Includes: 1 Shareable Appetizer, 2 Entrees & 2 Desserts - \$90**

**Optional: Wine Pairing Per Course, Additional \$20 per Person**

## **APPETIZER**

Pepperoni, Salami, Blue Cheese, Goat Cheese, Swiss Cheese, Prosciutto,  
Assorted Berries, Crackers, Blackberry Jam

*Wine Pairing: Licia Albariño, Rias Baixas, Spain*

## **ENTREE**

CHOICE OF:

### **DBK Oscar Filet Mignon**

“Districts Twist on a Classic Dish”

Hand Cut Filet Mignon Topped with Heirloom Carrots and Shrimp,  
Served with Black Truffle Risotto and Topped with Red Pepper  
Hollandaise

*Wine Pairing: Bouchard Pere & Fils Bourgogne Reserve Pinot Noir, France*

OR

### **DBK Drunken Scallops**

A Bed of Linguine Cooked in a White Wine Citrus Butter Sauce, Topped  
with Three Seared Scallops and a Cajun Sweet Potato Haystack

*Wine Pairing: Seghesio Chardonnay, Sonoma County, California*

## **DESSERT**

Raspberry Crème Brûlée

&

Blackberry White Chocolate Bread Pudding

*Wine Pairing: Henriques & Henriques 5 Year Generoso Doce Madeira, Portugal*