

Winston

Three Course Dinner • \$70

| **STARTERS** |

MUSHROOM SOUP

French Mushroom Soup with Bechamel

GRILLED SHRIMP AND AVOCADO SALAD

Frisee, Tomato, Sweet Onion, Citrus Dressing

BEEF CARPACCIO

Peperonata, Sweet Maya Onion, Radish, Chive, Arugula, Balsamic Vinegar, Extra Virgin Olive Oil

| **ENTRÉES** |

OVEN-ROASTED NEW ENGLAND HALIBUT

Heart of Palm, Roasted Pepper Medley, Tomato Confit, Sweet Onion, Salsa Verde

PAN-SEARED DIVER SCALLOPS

Roasted Corn, Tomato Confit, Cauliflower, English Peas, White Truffle Duxelle

GRUYERE POTATO DUMPLINGS

Asparagus, Cauliflower, Zucchini, Haricot Vert, Grape Tomato, Reggiano

OVEN-ROASTED RACK OF VEAL

Brussels Sprouts, Fingerling Potato, Asparagus, Bordeaux Thyme Reduction

| **DESSERTS** |

CHOCOLATE MOUSSE CAKE

Vanilla Ice Cream, Caramel Sauce

THE DIRTY WINSTON

Chocolate Hazelnut Layer Cake, Raspberry Sorbet

PAIR YOUR VALENTINE'S DINNER WITH THESE BEAUTIFUL LOVE STORY WINES!

SPARKLING SOAVE DOC, Veneto
\$12 glass / \$40 bottle

ROSATO VENETO IGT, Veneto
\$12 glass / \$40 bottle

PINOT GRIGIO DOC, Veneto
\$12 glass / \$40 bottle

PINOT NOIR TRE VENEZIE IGT, Veneto
\$12 glass / \$40 bottle

Try a flight of all four Love Story Wines • \$25