



valentine's day

3 COURSE MENU WITH AMUSE BOUCHE 69
BEVERAGE PAIRING 26

amuse

BAKED EAST COAST OYSTER

bacon, red pepper, bread crumb, parm

Mini Michelada - House Lager & Michelada Mix (3 oz)

starter

B.C. ENDIVE SALAD (V/GF)

persimmon, fennel, dill, candied walnuts, white balsamic vinaigrette

La Perriere Sauvignon Blanc, Loire, France (3 oz)

or

LOBSTER BISQUE

lobster foam, chives

Chalet-Pouilly Chardonnay St Veran, Burgundy, France (3 oz)

main

BISON RIBEYE (GF)

smoked cheddar mash, roasted winter vegetables, pink peppercorn demi glaze

Provenance Vineyards Cabernet Sauvignon 'Deadeye' - Paso, Robles, California (3 oz)

or

MISO GLAZED COD (GF)

shiitake mushroom risotto, braised bok choy

Anne Sophie Dubois Fleurie, Beaujolais, France (3 oz)

or

GRILLED LION'S MANE MUSHROOMS (V)

miso & pumpkinseed glaze, gnocchi, baby kale

Finca Sandoval Field Blend 'Fundamentalista', Castilla, Spain (3 oz)

dessert

STRAWBERRY CHOCOLATE CUP

strawberry cream, pecan crunch, thyme gel, chocolate cake crumb, honeycomb toffee

Stratus Riesling Icewine, Niagara, Canada (1 oz)



THE
PROW
FOOD + DRINK