



# VALENTINES

## *Prix Fixe Menu*

\$85 Per Person/ \$120 with Wine Pairings

### AMUSE-BOUCHE

---

#### BEAUSOLEIL OYSTERS

*cucumber mignonette*

*Paired with Julia Blanc de Blancs NV*

### HORS D'OEUVRE

---

*Paired with Zuccardi Serie A Torrontés*

CHOICE OF

#### SEAFOOD TURNOVER

*bay scallops, shrimp, and herbs in pastry, mornay sauce*

#### SWEETHEART SALAD v

*shaved fennel, arugula, winter citrus supremes, red onion, ricotta salata, pomegranates, parsley, chervil, chives, citronette*

#### OYSTER STEW

*oysters, cream, potatoes, leeks*

### ENTREE

---

CHOICE OF

#### DECONSTRUCTED BEEF WELLINGTON\*

*5 oz. tenderloin, roasted mushrooms, crispy prosciutto, parsnip purée, puff pastry, lavender scented au jus*

*Paired with Poligonos Cabernet Franc*

#### BOUILLABAISSE

*grouper, clams, and scallops, in a broth scented with leeks, onions, celery, garlic, grilled baguette, blood orange rouille*

*Paired with Zuccardi Q Chardonnay*

#### MUSHROOM RAVIOLO vg

*vegan pesto cream sauce, pine nut citrus conserva*

*Paired with Zuccardi Q Malbec*

### DESSERT

---

#### CHOCOLATE ORANGE DOME

*dark chocolate, orange mousse, luxardo cherry malbec gastrique, whipped cream*

*Paired with Zuccardi Malamado Malbec Port*

v - vegetarian | vg - vegan | additional vegan options available upon request

\* Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server to any allergies or intolerances.

EAST OCEANFRONT DINING • WRIGHTSVILLE BEACH, NC