

St JOSEF'S Winery

Valentine's Dinner Menu

February 13, 2016

6:30 pm reception

Cellar Reception

Passed appetizers and Sparkling Lilli champagne in the barrel room

7:00 pm Dinner

Salad Course

Fresh Bib Lettuce, Sliced Strawberries, Chiffonade of Prosciutto, Segmented Grapefruit
Drizzled with a Lime and Rosé Vinaigrette

*Wine Selection ~ enjoy one bottle per couple ~
Choose from our list to compliment your dinner
(Additional wine available for purchase)*

Main Course ~ please make your selection

BRAISED SHORT RIBS W/ A CREAMY POLENTA

Braised Beef Short Ribs slow cooked with Rosemary, Shallots, and Carrots
Served over a Creamy Parmigiano-Reggiano Polenta

FRESH TROUT AND LENTILS

Trout seasoned and baked to bring out the flavors, served atop a Bed of Leeks, Carrots and Lentil's
Finished with a Garlic Sherry Sauce

CHICKEN PIROETTES

Farm Fresh Chicken marinated and rolled with Kalamata Olives, Fresh Basil, Gorgonzola Cheese, Capers
and Red Onions. Topped with a Garlic Gorgonzola Sauce

VEGETARIAN ENTRÉE

Firm Tofu, Wild Mushrooms, Onions and Kale Sautéed
With a House Sherry Cream Sauce
Served over a Creamy Parmigiano-Reggiano Polenta

Above accompanied by ~

WILTED KALE AND BUTTERNUT SQUASH

Fresh Kale Sautéed with Garlic, Shallots, Butternut Squash
Finished with Feta Cheese, White Wine Dijon and Balsamic Vinegar

Dessert Course

Choose from Puddin River flourless chocolate torte with strawberry coulis
Served with St Josef's "30" Tawny port style wine

Or

Meier Lemon Cheesecake

Served with St Josef's "Overture" Late Harvest Gewurztraminer

\$65 per person

Reservations with choice of Entrée required
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