

# Cobblestone

## Valentine's Day 2024 Prix Fixe Dinner Menu for Two (\$150)

### \*LIVE GUITAR MUSIC by YASER\*

Includes Wine Pairings and Welcoming Glass of Cider or Prosecco

#### 1st Course (Select two dishes)

##### **Apple Arugula Salad**

Granny Smith Apple, Arugula, Spinach, Candied Pecans, Champagne Vinaigrette, Sourdough Croutons

##### **Shrimp Bisque**

Grilled Shrimp, Rich & Creamy Shrimp Bisque

##### **Charred Cabbage**

Half Wedge Charred Green Cabbage, Shrimp Butter, Crispy Shallots

##### **Seared Porcini Spaetzle**

Foraged Mushrooms, Heirloom Cider Jaeger, Aged Parmesan

##### **Pa Amb Tomaquet**

Grilled Sourdough Bread, Rubbed Roma Tomato, Garlic, Olive Oil, Shaved Mahon

#### 2nd Course (Select two dishes)

##### **Mussels**

White Wine, Garlic, Tomato, Chorizo Sauce

*Paired wine: Albariño, Burgans, Spain 2020*

##### **Ravioli Dauphine**

House Made Pasta Dough, Dauphine Cheese Filling, Fontina Cheese Sauce

*Paired wine: Pinot Grigio, Pitars, Italy 2021*

##### **Czech Goulash**

Braised Beef, Potato, Pearl Onion, Bread Dumpling, Light Gravy, Crème Fraiche

*Paired wine: Blaufränkisch, Lechovice, Czech Republic 2022*

##### **Wet Aged Beef Hanger Steak 8oz**

Malbec-Beef Reduction, Warm Grilled Potato Salad, Crispy Red Onion

*Paired wine: Gran Reserva Cabernet Sauvignon, Chile 2020*

#### 3<sup>rd</sup> Course (Select one dessert)

##### **White Chocolate Brownie**

Slow-Roasted Strawberries, Black Peppermint Crème Anglaise, Roasted Cocoa Gelato

##### **Funnel Cake**

Caramel Apple Filling, Amaretto Whip Cream, Almond, Pecan,

Sea Salt Caramel Gelato or Madagascan Vanilla Bean Gelato

*For Wine Non-Connoisseurs One of Our Delicious Specialty Cocktails Might be Substituted for Paired Wine*