

# 214 In The Cellar

## *A Valentine Wine Dinner*

Tuesday, February 13<sup>th</sup>  
Wednesday, February 14<sup>th</sup>  
6:30pm

Chef Chris Teigland & Chef Ariana Pope

Balistreri Wines Presented by Winemaker John Balistreri & Ray Domenico

*Balistreri Wine Pairings Coming Soon!*

*Amuse*

**Brown Butter Poached Lobster**  
orange-vanilla hollandaise, caviar

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*First*

**Octopus Carpaccio**  
mint, avocado, finger lime, chilis, crazy water

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*Second*

**Cocoa Raviolo**  
butternut squash, duck, apple, watercress, gruyere fonduta

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*Third*

**Buttermilk Fried Quail**  
pear hot sauce, jicama-kohlrabi slaw, truffle yogurt

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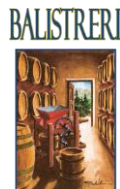
*Fourth*

**Braised Lamb Shank**  
bourbon-tamarind glaze, amaranth polenta, fermented chilis, puffed amaranth

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*Dessert*

**Passionfruit Trifle**  
ice wine panna cotta, passionfruit curd, dark chocolate cake, raspberry-pink peppercorn coulis



*Substitutions for allergies may be made upon request, if given 48 hours notice*