



ARAKA VALENTINE'S DAY  
4 COURSE OPTIONAL TASTING MENU  
\$50 / PERSON \$65/WITH WINE PAIRINGS  
AVAILABLE FRI - SUN

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~ FIRST COURSE ~

SIMPLE GREEN SALAD, GOAT CHEESE, SOURDOUGH CROUTONS, SHERRY VINAIGRETTE

OR

BUTTERNUT SQUASH AND APPLE SOUP, SPICED PECANS, CREME FRAICHE  
*Wine Pairing : ABBEY OF ST.HILARE, SPARKLING BRUT*



~ SECOND COURSE ~

CHILI GARLIC SHRIMP, LEMON RISOTTO, TOMATO CONFIT  
*Wine Pairing : BAUVOYRE, BORDEAUX BLANC*

OR

BURGUNDY ESCARGOT, WILD MUSHROOMS, CELERY ROOT PUREE  
*Wine Pairing : MAS DE BOISLAUZON, COTE DE RHONE*

OR

COUNTRY PATE, FIGS, MUSTARD, ARUGULA  
*Wine Pairing : SIDURI PINOT NOIR*



~ MAIN COURSE ~

BUCATINI, PANCETTA, TOMATOES, PECORINO ROMANO  
*Wine Pairing : MAZZONI, SUPER TUSCAN*

OR

SAUTEED SKATE, BUTTERNUT SQUASH, BRUSSELS SPROUTS  
*Wine Pairing : 75 WINE, SAUVIGNON BLANC*

OR

PRIME RIBEYE OF BEEF, WHIPPED POTATOES, HORSERADISH, BLACK TRUMPETS  
*Wine Pairing : PASO CREEK, CABERNET SAVIGNON*



~ DESSERT ~

MOLTEN CHOCOLATE CAKE

OR

VANILLA BEAN CREME BRULEE

