

THE *Bistro*
AT LABELLE WINERY

Valentine's Day Specials

AVAILABLE WEDNESDAY, FEBRUARY 12 - SUNDAY, FEBRUARY 16

Cocktails

- Chocolate Covered Strawberry Martini** \$16
Chocolate vodka, Baileys Strawberries & Cream Liqueur, creme de cacao, half & half
- Sweetheart Citrus Margarita** \$15
Milagro tequila, Chambord, triple sec, lime juice, grapefruit juice, orange juice, sugar rim

Appetizer

- Steak Tartare** * DF \$24
Shallots, capers, chives, Worcestershire sauce, dijon mustard, crusty bread, duck egg yolk

Salad

- Acorn Squash Salad** VGFN \$15
Roasted acorn squash, swiss chard, feta cheese, toasted sliced almond, maple Seyval vinaigrette

Entrees

- Lobster Ravioli** SF \$52
Lobster stuffed ravioli, brandied mushroom cream sauce, asparagus, tomato, pearl onions, topped with toasted bread crumbs
Pair with Rosé
- Horseradish Crusted Filet Mignon** * \$65
Creamed spinach, steak fries, demi glace
Pair with Petit Verdot

Dessert

- Six Layer Chocolate Cake for Two** \$24
Chocolate covered strawberries, raspberry coulis

DF = Dairy Free | GF = Gluten Free | N = May Contain Nuts | V = Vegetarian | SF = Shellfish | F = Fish

* Consuming raw or undercooked meat, poultry, seafood, and eggs may increase your risk of foodborne illness.

Please inform your server if you have sensitivities or allergies as we can sometimes make special preparations. Items marked as GF are made with gluten free ingredients, but please be aware that they are prepared side-by-side with items that may have gluten.