

THE *Bistro*
AT LABELLE WINERY

Valentine's Day Specials

AVAILABLE WEDNESDAY, FEBRUARY 11 - SUNDAY, FEBRUARY 15

Cocktails

Chocolate Cherry Old Fashioned \$16
Redemption Bourbon, chocolate bitters, Luxardo cherry simple syrup

Chocolate Strawberry Espresso Martini \$15
Van Gogh Dutch Chocolate Vodka, Baileys Strawberries & Cream, Kahlúa, crème de cacao, French press coffee

Appetizer

Caviar and Crème Fraîche Vol au Vent ^F \$21
Puffed Pastry filled with crème fraîche and topped with caviar and chives

Salad

Roasted Beet Salad ^{V GF} \$18
Arugula, roasted beets, strawberries, LaBelle Winery Americus wine balsamic vinaigrette, Roquefort cheese, finished with balsamic glaze

Entrees

Short Rib Wellington ^{*} \$58
Served over celery root purée, creamed spinach, and demi glaze
Pair with Syrah

Chicken Saltimbocca ^{*} \$34
Pan-fried chicken baked with sage, prosciutto, and Swiss cheese.
Served over linguini tossed in saltimbocca pan sauce
Pair with Seyval Blanc

Dessert

Profiterole Trio ^V \$15
Three profiteroles filled with choice of chocolate or vanilla ice cream, topped with chocolate sauce and caramel

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.