

# Valentine's Wine Dinner

WITH DUMAS STATION WINERY

*\$60 per person*

## 1<sup>ST</sup> COURSE

***Dumas Station Cow Catcher White Wine Blend***

(Sauvignon Blanc & Semillon 2020)

### **GOAT CHEESE SOUFFLE**

Lavender & fennel goat cheese, parma ham crisp  
honey white wine gastrique, and arugula

## 2<sup>ND</sup> COURSE

***Dumas Station Cabernet Franc*** (2017)

### **BRAISED BEEF SHORT RIBS**

Beef short ribs with grilled herbed polenta  
Garnished with a cabernet demi glace, and wild baby carrots

## 3<sup>RD</sup> COURSE

***Dumas Station Merlot*** (2018)

### **MILK CHOCOLATE SPONGE CAKE**

Sponge cake served with a toffee ice cream,  
cherry merlot sauce and almond brittle

LOVE  
WE  
BBR