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BISTRO - CAFÉ - WINE BAR

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VALENTINE'S DAY MENU 2017

Appetizer

Rosa Radicchio Salad 🍴
Toasted Pine Nuts, Balsamic Strawberry Reduction
or
Beef Carpaccio
Pomegranate, Spicy Italian Chiles, Baby Arugula
or
Lobster Bisque
Chive Mascarpone

Wine Pairing: Chateau Maris - Picpoul de Pinet or Michel Gassier - "Cercius", Côte du Rhone

Pasta

Pappardelle
Lobster and Crab Meat, Tomato, Meyer Lemon
or
Kale Risotto 🍴
Kale Lollipop, Gorgonzola Dolce, Toasted Pistachios

Wine Pairing: Malabaila - "Cardunaj", Brachetto or Chateau Pech-Latt, Cinsault Blend Rose

Entree

Whole Dorade
Rosemary, Shallot, Lemon, Micro Green Salad
or
Veal Osso Bucco
Fregola, Swiss Chard
or
8oz. Fillet Mignon
Mashed Garlic Yukon Gold Potato, Haricots Verts
or
Mushroom Tomato Galette 🍴
Portobello Mushroom, Goat's Cheese, Cherry Tomato

*Wine Pairing: Monterotondo - "Vaggiolata", Chianti Classico or Boedecker, Pinot Noir
or Dampt - "Le Fourneaux", Chardonnay*

Dessert

Chocolat Couvert
Vanilla Gelato, Hazelnut Praline, Amarena Cherry
or
Cream Puff
Strawberry Compote, Chocolate Dipped Strawberry
Wine Pairing: Patricius - "Katinka", Late Harvest Furmint

Four Course Prix Fixe: \$95/person + tax + gratuity
Optional Wine Pairing: \$40/person + tax + gratuity

Please advise your server of any food allergies prior to ordering

This menu is not available a la carte and no substitutions are permitted

Full table participation is required

