

CHABERTON ESTATE WINERY

Bacchus

— BISTRO —

Valentine's Dinner Table d'hôte

Watermelon and Mt. Lehman Feta Salad
baby spinach, raspberry vinaigrette



Lobster and Butternut Squash Bisque
with sautéed local shrimp

or

Organic Mushroom and Mt. Lehman Buffalo Fresca Tart
served warm with hazelnut praline, arugula salad tossed in a white truffle vinaigrette



Za'atar Roasted Hazelnut Organic Farm Butternut Squash
with spiced garbanzo mash, pea shoot salad, goat yogurt-tahini

or

Pan Roasted Halibut
tumeric roasted cauliflower, pesto di prezzomolo

or

Beef Bourguignon
slow cooked in red wine with house smoked bacon, pearl onions, and mushrooms



Chocolate Mousse
with a hazelnut praline croustillant

or

Vanilla Crème Brulee

Coffee or Tea is included

Espresso add \$ 1.25
Cappuccino add \$2.50

\$65 per person