



RUSSELL HOUSE TAVERN HAPPY VALENTINE'S DAY!

FIRST

CAPE COD OYSTERS

PICKLED LEMON, FINGER CHILI OIL, JUNIPER HONEY
2012 ARGYLE, VINTAGE BRUT, WILLAMETTE VALLEY, OR

AVOCADO GAZPACHO

FARMER'S CHEESE, CHIPOTLE-SEARED SHRIMP
2014 LANG & REED, CHENIN BLANC, NAPA VALLEY, CA

DUCK CONFIT & FOIE GRAS TERRINE

PICKLED CHERRIES, CRESS, TOASTED BRIOCHE
2012 LAFOND, "SRH", SYRAH, STA. RITA HILLS, SANTA BARBARA, CA

FIG & STRAWBERRY SALAD

ZA'ATAR FLATBREAD, SHEEP'S MILK FETA, CANDIED PEPITAS
2014 GUNDLACH BUNDSCHU, ESTATE GEWÜRZTRAMINER, SONOMA COAST, CA

MAIN

GRILLED BRANDT SIRLOIN

SMOKED GRITS, GORGONZOLA, MUSHROOMS, SAMBUCA HONEY
2012 ROBERT MONDAVI, CABERNET SAUVIGNON, OAKVILLE, NAPA VALLEY, CA

SEARED ARCTIC CHAR

SQUID INK SPAETZLE, SHAVED ARTICHOKE, POMEGRANITE BEURRE BLANC
2013 SINSKEY, "ABRAXAS", RIESLING/PINOT BLANC, LOS CARNEROS, CA

FENNEL-BRAISED PORK SHANK

CANDIED BANANAS, SWEET POTATO, KALE
2014 RIDGE, ZINFANDEL, BENITO DUSI RANCH, PASO ROBLES, CA

TOASTED FARRO

ROASTED CARROTS, GRILLED RADICCHIO, BOURSIN, SLOW-POACHED EGG
2014 JORDAN, CHARDONNAY, RUSSIAN RIVER VALLEY, CA

DESSERT

CHERRY & DARK CHOCOLATE GANACHE TART

SOUR CHERRY PRESERVES
2014 HARTFORD COURT, PINOT NOIR, RUSSIAN RIVER VALLEY, CA

BANANA CREAM PIE

CHAI-WHIPPED CREAM
NV BODEGAS LUSTAU "LOS ARCOS", DRY AMONTILLADO SHERRY, JEREZ, SPA

HUDSON VALLEY CAMEMBERT

THAI CHILI MOSTARDA, APPLE, SHORTBREAD
2015 TREFETHEN, ESTATE DRY RIESLING, NAPA VALLEY, CA

\$59 PER PERSON

ADDITIONAL WINE PAIRING \$24 PER PERSON

EXECUTIVE CHEF GREG GUEVIN