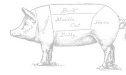


11 Sherwood Blvd.
White Rock, NM 87547



Valentine's Wine Dinner

Friday, February 14, 2025 at 6pm | \$125 per person



Reception Wine & Hors d'Oeuvres

Skewers of peach, prosciutto and ciliegine mozzarella

2022 Ca del Re Moscato d'Asti, Piedmont, Italy

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Grape Variety: 100% muscat blanc

Appearance: golden

On the nose: floral and honey notes

On the palate: light floral, sweet honey

First Plate

Five cheese tortelloni, butter poached lobster, apricot and basil

beurre blanc

2021 Manni Nossing Gruner Veltliner, Alto Adige, Italy

2021 Manni Nossing Gruner Veltliner, Alto Adige, Italy

Grape Variety: 100% Gruner Veltliner

Appearance: pale gold

On the nose: lime, citrus, some floral touches

On the palate: white peach, apricot, mineral, refreshing finish

Second Plate

Sauteed beef tips, avocado, crumbled cabrales and wild arugula

on toasted focaccia slices

2015 La Gitana Gold Rioja Reserva Tempranillo, Spain

2015 La Gitana Gold Rioja Reserva Tempranillo, Spain

Grape Variety: 100% Tempranillo

Appearance: deep dark ruby

On the nose: dried cherry, smoky toasty oak, black tea

On the palate: spicy black cherry, mocha, candied finish

Third Plate

Rosemary-rubbed and frenched pork chop, grilled asparagus,

baby potatoes, cherry demi-glace

2021 Frog's Leap Zinfandel, Napa Valley

2021 Frog's Leap Zinfandel, Napa Valley

Grape Varietal: 81% Zinfandel, 10% Petit Sirah, 9% Carignan

Appearance: aubergine/ruby

On the nose: dark cherries, plums, wild berries, mixed herbs

On the palate: cherries, cranberries, spices, savory accents

Fourth Plate

Napoleon of herbed goat cheese, pickled beets and candied

pecans; flatbread crackers

2022 Prisma Rose of Pinot Noir, Casablanca, Chile

2022 Prisma Rose of Pinot Noir, Casablanca, Chile

Grape Variety: 100% Pinot Noir

Appearance: pale pink

On the nose: citrus, stone, passion fruit, grapefruit, watermelon

On the palate: high toned with bright acid

Fifth Plate

Chocolate pots de creme, cinnamon cold foam, candied orange

peel, chocolate-cranberry bark

Cognac Vallein-Tercinier Pineau des Charentes

Cognac Vallein-Tercinier Pineau des Charentes

Grape Variety: Colombard blended with Cognac

Appearance: old gold with bronze highlights

On the nose: dried fruits, orange, candied lemon

On the palate: walnuts, almond, honey

Executive Chef, Laura Cruet