

FORTY FRUITFUL YEARS



C A R O L Y N ' S
SAKONNET VINEYARD

EST. 1975

VALENTINE'S DAY WINE WEEKEND

PLEASE CHOOSE (1) FROM EACH OF THE FOLLOWING COURSES:



FIRST COURSE

SHRIMP AND CORN BISQUE WITH LOBSTER FRITTERS
BLESSED BLEND WHITE

CAESAR SALAD IN A PARMESAN BASKET WITH SPICY CROUTONS
PRANA

SMOKED SALMON & TRIO OF CAVIARS
WITH AVOCADO, EGG & BROWN BREAD
SIREN 2012

BUTTERNUT SQUASH TORTELLINI
WITH SAUTÉED SPINACH, PARMESAN, & BROWN BUTTER
PINOT NOIR 2012

SECOND COURSE

RED WINE BRAISED SHORT RIBS
WITH TRUFFLED MASHED POTATOES & ASSORTED BABY VEGETABLES
BLESSED BLEND RED

ASIAN GLAZED SALMON
WITH SCENTED WHITE RICE, CRAB DUMPLINGS & STEAMED VEGETABLES
WHITE LOTUS 2011

HERB ROASTED CHICKEN BREAST
WITH SPINACH, GREEN BEANS, AND LEMON ROASTED POTATOES
EXPEDITE HAPPINESS 2013

GRILLED VEGETABLE TOWER
HERB INFUSED & GRILLED ZUCCHINI, SQUASH, RED PEPPER, TOMATOES,
BASIL & VIDALIA ONIONS OVER PARMESAN POLENTA WITH A PORTOBELLO MUSHROOM SAUCE
CABERNET FRANC 2012

THIRD COURSE

BERRIES & CHAMPAGNE SORBET

CHOCOLATE SAMPLING

CRÈME BRÛLÉE NAPOLEON
LAYERED WITH STRAWBERRIES & SWEETENED PHYLLO

WINTERWINE 2010.



* Menu subject to change, due to availability of product. The cafe prepares wheat, eggs, soybeans, milk, peanuts, tree nuts, and fish in-house. Our operations involve shared cooking and preparation areas and the possibility exists for food items to come in contact with other food items. We are unable to guarantee that any menu item can be completely free of allergens.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness & should be avoided when pregnant