

Stem Wine Bar

HAPPY VALENTINE'S DAY

Five-Course Dinner featuring Romance Wines

SAKI MARINATED HALIBUT

jicama slaw, pickled fennel, miso sweet potatoes

Laurent-Perrier La Cuvée Brut

CRISPY FRIED LOBSTER TAIL

roasted chanterelle mushrooms,
creamy celery root, lemon shallot butter

Robert Sinskey Carneros Pinot

BRAISED WAGYU BEEF SHORT RIB

chevre goat cheese ravioli,
harissa tomato ragout, chianti veal jus

Lamole di Lamole Chianti Classico

Vigna Grospoli Gran Selezione

VENISON MARSALA

garlic butter potato purée, wilted arugula,
shallot, caper, parsley, marsala demi

Domaine du Vieux Telegraphe

Chateauneuf-Du-Pape Telegramme Rouge

PAN SEARED FOIE GRAS

brûléed banana, mango custard tart, maldon sea salt

Hopler Trockenbeerenauslese

CHOCOLATE COVERED STRAWBERRIES

\$150 PER PERSON (*Plus Tax & Gratuity*)

