



# VALENTINE'S dinner

FRIDAY, FEBRUARY 13 &  
SATURDAY, FEBRUARY 14

## SOUPS & SALADS

add Chicken 9 • Shrimp 12

### TABOR HOUSE SALAD

Local greens • Michigan apples • heirloom tomatoes • red onion • candied walnuts • crumbled Gorgonzola • toasted walnut apple vinaigrette • Small 11 / Large 16

### PICKLED BEET TOWER

Michigan beets • Gorgonzola • candied walnuts • white wine poached pears • balsamic glaze • 18

### HOUSE-MADE SOUP

Ask about today's selection • 9

## APPETIZERS

### BANG BANG SHRIMP

Gulf shrimp • bang bang sauce • Anson Mills Carolina smoked Gouda grit cake • green onion • 22

### BREAD BOARD

Roasted garlic and rosemary focaccia • whipped feta cream cheese spread • 12

### SEARED SCALLOPS OSCAR

Diver sea scallop • king crab • asparagus • béarnaise • lemon zest • chive oil • 32

### OVEN-BAKED BRIE EN CROUTE

Warm brie wrapped in puff pastry • honey • toasted almond and red grape compote • crostini • 20

### OYSTERS ON THE HALF SHELL

Champagne-rose mignonette • pomegranate pearls • blood orange granita • 25

## ENTRÉES

Add Lobster Tail 20

### TOMAHAWK RIBEYE

40oz Tomahawk bone-in ribeye for two • duck fat roasted potatoes • roasted Brussels sprouts • sun-dried tomato pesto • black peppercorn brandy cream sauce • 125

WINE PAIRING: SYRAH

### PRIME FILET

Center-cut prime filet • Anson Mills Carolina smoked gouda grit cake • seasonal vegetables • red wine demi-glace • 59

WINE PAIRING: SANGIOVESE

### CHILEAN SEA BASS

Pistachio crust • coconut cream beurre blanc • roasted fingerling potatoes • haricot verts • chive oil • 52

WINE PAIRING: RIESLING

### PHEASANT

Roasted and herb-infused pheasant • Saffron risotto • apricot-sage glaze • roasted rainbow carrots • sage oil • 32

WINE PAIRING: PINOT NOIR

### RASPBERRY CHICKEN

Our classic raspberry chicken • pecan encrusted • flash-fried • garlic mashed potatoes • seasonal vegetables • 34

WINE PAIRING: DEMI-RED

### DUCK BREAST

Pan-seared duck breast • vanilla sweet potato purée • roasted rainbow carrots • pistachio crumble • cherry gastrique • 46

WINE PAIRING: GEWÜRZTRAMINER

### LOBSTER AND TRUFFLE RISOTTO

Saffron risotto • butter-poached lobster • shaved black truffle • asparagus tips • 54

WINE PAIRING: CHARDONNAY

### BLACK TRUFFLE POLENTA RAGOUT

Stone ground polenta black truffle cake • mushroom vegetable ragout • sauteed garlic greens • chive oil • 34

WINE PAIRING: PINOT NOIR

## COCKTAIL SPECIALS

All of our cocktails are made with Round Barn Distillery spirits

### AMOR & AGAVE

Blue Flame Agave • strawberry watermelon simple syrup • lemon juice • topped with Brut Rosé • garnished with a strawberry • 14

### XO OLD FASHIONED

Baroda Straight Bourbon • raspberry simple syrup • cocoa bitters • garnished with chocolate-covered raspberries • 16

### DIRTY VALEN-TINI

DiVine™ Vodka • dry vermouth • olive juice • garnished with blue cheese stuffed olives • 14



WINE PAIRINGS



VEGETARIAN OPTION



GLUTEN-FREE

Our menu has been thoughtfully curated to ensure the best dining experience. We kindly ask that no substitutions be made.

3.00 Plate Sharing Fee (Max 2 plates) Ask your server about splittable items. | Checks may be split a maximum of 2 ways. Gratuity will automatically be added for groups of 8 or more. Food Allergies? We are happy to make modifications when possible. | Consuming undercooked meats or eggs may increase your risk of foodborne illness.