



Pemberton Farms

MARKETPLACE

Valentine's Menu

February 14, 2021

Please note our preferred Wine Pairings!!

(V) = Vegan, (GF) = Gluten Free



APPETIZER

American Cherry & Triple Crème en Croute served with Crostini **\$12**

Wine Pairing: Commuter Cuvee Pinot Noir \$19.99

Seafood Cakes with a House Remoulade **\$7**

Wine Pairing: Arinyi Cava \$17.99

Butternut Squash and Bourbon Bisque **\$7**

Wine Pairing: Gaspard Sauvignon Blanc \$15.99



SALAD

Mixed Salad (V) / (GF) **\$7**



MAIN COURSE

Surf & Turf—6oz Beef Tenderloin, Lobster Tail, **\$38**

Grilled Asparagus and Potatoes au Gratin (GF)

Wine Pairing: Animal Natural Organic Malbec \$19.99

Salmon Wellington with Cream Spinach and **\$25**

Potatoes au Gratin

Wine Pairing: Victor Hugo Viognier \$19.99

Chicken Florentine with Cream Spinach **\$16**
and Mashed Potatoes (GF)

Wine Pairing: Couly Dutheil Chinon \$19.99



DESSERT

Mousse au Dark Chocolate with Berries (GF) **\$8**

Wine Pairing: Sandeman Fine Ruby Porto \$16.99

Dark Chocolate Covered Strawberries (2 per person) (GF) **\$6**

Wine Pairing: Domaine Augis La Rosee Sparkling Malbec \$15.99