



PERFECT PAIRS

SATURDAY | PERFECT PAIRS & LIMITED TAPAS MENU | 3PM-CLOSE

SUNDAY | PERFECT PAIRS MENU ONLY | 3PM-CLOSE

5-COURSE VALENTINE'S DINNER
\$50 PER PERSON
ADDITIONAL \$20 FOR WINE PAIRING

1 | STARTER

OYSTER VICHYSSEOISE

Baked Oyster with a silky potato & leek cream, chives & caviar

Perfect Pair: Gruet Sauvage Blanc de Blancs

2 | SOUP

ROASTED BELL PEPPER & BLUE CRAB BISQUE

With parmesan tuille

Perfect Pair: J Lohr Arroyo Vista, Chardonnay

3 | SALAD

BLACKBERRY & GOAT CHEESE

Spring greens, cherry tomato, shaved red onion, fresh blackberries,
warm rosemary goat cheese fritter, truffle-honey vinaigrette.

Perfect Pair: Chateau Ste Michelle Eroica, Riesling

4 | MAIN: CHOICE OF

OVEN ROASTED BISTRO FILET

Three cheese potato gratin, roasted asparagus, cabernet demiglace
& bone marrow compound butter

Perfect Pair: Domaine du Vieux Lazaret, Châteauneuf-du-Pape Rouge

POTATO WRAPPED SEA BASS

Mission fig risotto, haricot vert & beurre blanc

Perfect Pair: Sauvion, Sancerre

MUSHROOM & LEEK TIMBALE

Cremini mushrooms, leeks, bell peppers, phyllo wrap, truffle cream & arugula

Perfect Pair: Four Graces, Pinot Noir

5 | DESSERT

CHOCOLATE PROGRESSION

White chocolate panna cotta with port wine syrup & cocoa brittle

Chocolate covered strawberries

Dark chocolate cheesecake with sea salt caramel

Perfect Pair: Graham's 10-Year-Old Tawny Port



PERFECT PAIRS

WINE MENU

ADDITIONAL \$20 FOR WINE PAIRING

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1 | GRUET SAUVAGE BLANC DE BLANCS

NEW MEXICO | \$14 / 45

Aromas of bright mineral and citrus notes tickle the nose followed by touches of green apple, lemon, and grapefruit. The finish is structured, flavorful, and long.

2 | J LOHR ARROYO VISTA CHARDONNAY

CALIFORNIA | \$14 / 45

Aromas of pear, lime custard, peach and white flowers amplify flavors of pineapple and mango that are complex, ripe, and crisp.

3 | CHATEAU STE MICHELLE EROICA RIESLING

WASHINGTON | \$11 / 33

Notes of crushed lime, sugared mint, crushed rocks, and exotic flowers. With a more off-dry style, textured, balanced, and beautifully layered on the palate.

4 | DOMAINE DU VIEUX LAZARET CHÂTEAUNEUF-DU-PAPE ROUGE

FRANCE | \$15 / 60 | FILET PAIRING

Aromas of red fruits and spice along with leather and tertiary notes. The palate is composed and lighter weight, exhibiting a measure of bottle development in an appealing mix of red cherry and spice notes. There is a fine, balanced structure.

4 | SAUVION SANCERRE

FRANCE, LOIRE VALLEY | \$15 / 55 | SEA BASS PAIRING

On the nose, aromas of white flowers and citrus fruits are complemented by subtle flinty notes. On the palate, the wine is well-balanced with bright acidity, richness, and citrus flavors.

4 | FOUR GRACES, PINOT NOIR

WILLAMETTE VALLEY, OREGON | \$15 / 45 | VEGETARIAN PAIRING

Aromas of black cherry, red currants and hints of damp earth and rich dark chocolate. Bright red fruit flavors of cherry and currants complemented by lively acidity and plenty of structure. The finish is bright with perfectly balanced acidity.

5 | GRAHAM'S 10-YEAR-OLD TAWNY PORT

PORTUGAL | \$8 (2-OUNCE POUR)

Sweet floral aroma, with delicate, well-spiced flavors of apple tart, flan and cocoa powder. The plush, mouth filling finish of cream, vanilla and raspberry yields a richness and a soft lingering finish.

TASTE

TAPAS & WINE BAR | 850-226-7417
196 MIRACLE STRIP PKWY -FORT WALTON BEACH FL 32548

SATURDAY, FEBURARY 13TH | 3PM - CLOSE | LIMITED TAPAS MENU & PERFECT PAIRS MENU

COLD TAPAS

DEVEILED EGGS	4
CHIPOTLE MOUSSE CRUMBLLED BACON AIOLI PAPRIKA	
SMOKED SALMON CANAPÉ	6
FRESH CUCUMBER HERBED CREAM CHEESE SMOKED SALMON CAPERS	
BRUSCHETTA	6
BAGUETTE GRATED PARMESAN BALSAMIC DRIZZLE	

BREADS & SPREADS

1/2 BAGUETTE WITH HERB BUTTER	3
CHEF'S CHEESE SPREAD BAGUETTE	7
CHEFS HUMMUS FRESH PITA WEDGES	6

BOARDS

CHEFS CHEESE BOARD	25
5 CHEESES NUTS BAGUETTE OLIVES CRACKERS SEASONAL FRUIT	
CHEFS MEAT & CHEESE BOARD	30
3 MEATS 3 CHEESES NUTS BAGUETTE SEASONAL FRUIT OLIVES CRACKERS	
MEDITERRANEAN BOARD	13
HUMMUS PITA GREEK SALSA FETA CHEESE OLIVES	
CHOCOLATE BOARD	20
HOUSE MADE ASSORTED BELGIAN CHOCOLATES & SWEETS	
SWEET & SAVORY BOARD	23
CHEFS SELECTION OF 3 CHEESES BAGUETTE 3 CHOCOLATE TYPES NUTS CRACKERS	

* CONSUMING RAW OR UNDERCOOKED
PROTEINS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU
HAVE CERTAIN MEDICAL CONDITIONS.

HOT TAPAS

CHICKEN & CREPES	6
SAGE FRIED CHICKEN GOUDA SOFT CREPES THYME INFUSED HONEY	
MEATBALLS	7
BEEF PORK PARMESAN FIRE ROASTED TOMATO MARINARA	
STUFFED MUSHROOMS	9
CHEFS CHOICE STUFFING PARMESAN BACON CRUMBLES	
SWEET POTATO TRUFFLE FRIES	7
HONEY SIRACHA PARMESAN AIOLI	
FALAFEL BITES	6
FRESH PITA FETA CHEESE GREEK SALSA TZATZIKI SAUCE	
SMOKED SALMON JALAPEÑO POPPERS	7
HERBED CREAM CHEESE BACON CRUMBLES BALSAMIC DRIZZLE HONEY SRIRACHA	
FRIED ARTICHOKE HEARTS	6
BACON CRUMBLES PARMESAN AIOLI	
FRIED CALAMARI	11
LIGHTLY BREADED CALAMARI BANANA PEPERS HOUSE REMOULADE	

IN THE TRUE TRADITION OF
TAPAS BARS, OUR TAPAS
ARE MEANT TO ARRIVE
INDIVIDUALLY WHEN READY



01
TAPAS & BOARDS

SATURDAY FEBURARY 13TH

PERFECT PAIRS MENU

&

LIMITED TAPAS MENU AVAILABLE

VALENTINE'S DAY | SUNDAY FEBURARY 14TH

Perfect Pairs

PLATED DINNER WITH PAIRED WINES

5 COURSE DINNER
EVERY COURSE INCLUDES A PERFECTLY PAIRED WINE

