

Bayside Cellars

Valentine's Day

Menu

• STARTERS •

CHAMPAGNE-KISSED GREENS

Tender greens, champagne vinaigrette, toasted pepitas, goat cheese, sweet & tart pickled beet hearts

SAVE THE DATE DATES

Bacon-wrapped, blue cheese-stuffed Medjool dates, with a warm honey drizzle

• MAINS •

THREE-CHEESE BEER FONDUE

A warm amber ale fondue inspired by European beer halls, served with fresh-out-of-the-oven pull-apart Parmesan rosemary bread

SLOW-BRAISED PORK

Meltingly tender pork shoulder served over creamy polenta, finished w/fresh thyme and sea salt

• DESSERT •

BREAD & ROSES TIRAMISU CAKE

Delicate layers of espresso-soaked ladyfingers, fine chocolate, and rich mascarpone cream.

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Vegan Menu

• STARTERS •

CHAMPAGNE-KISSED GREENS

Tender greens, champagne vinaigrette, toasted pepitas, sweet & tart pickled beet hearts, Violife vegan feta

SAVE THE DATE DATES

Warm walnut-stuffed Medjool dates, vanilla-orange cashew cream, shaved cinnamon

• MAINS •

ALMOND ROMESCO FONDUE

Creamy almond romesco served with fresh-out-of-the-oven vegan parmesan rosemary bread, fragrant with herbs

STUFFED DELICATA SQUASH

Stuffed Delicata stuffed with a savory miso & mushroom herbed rice, topped with a lemon citrus cashew cream drizzle

• DESSERT •

COCONUT MOCHA GANACHE

Espresso-infused coconut chocolate ganache, dairy-free whipped cream, fresh strawberries

BC with love

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