

# 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 cheesy 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.



# Bayside Cellars Valentine's Day 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

