

# CELLAR AND TAP

# WARNEY

LOVE DINNER \$59.95  
FEBRUARY 13-14-15 2026

## APPETIZER

*(choose one)*

tomato bisque

mini grilled cheese crostini  
PULLUS PINOT GRIGIO, SLOVENIA

baked brie en croûte

pear & endive salad  
champagne vinaigrette  
COPAIN MALVASIABLEND, SONOMA

baked oysters

pancetta, apple, winter squash  
BAILLY-LAPIERRE CRÉMANT DE BOURGOGNE, FRANCE

red beet cannelloni

poppy seeds, brown butter, parmesan  
AIA VECCHIA VERMENTINO, TUSCANY

## ENTREE

*(choose one)*

house made pappardelle

king oyster mushrooms, caramelized leeks  
fresh sage parmesan cream  
DAMIEN MARTIN BOURGOGNE ROUGE, FRANCE

baked shrimp

crab stuffing, creole remoulade  
FREEMARK ABBEY SAUVIGNON BLANC, NAPA

flank steak

roasted cremini, bayley hazen cream  
"BULL BY THE HORNS" CABERNET SAUVIGNON, CALIF

roast chicken breast

apple, pancetta, sourdough, brandy  
MONTINORE PINOT NOIR, OREGON

filet mignon

(\$20 supplement)  
8-ounce cut, port demi-glace  
MARY TAYLOR BORDEAUX ROUGE, FRANCE

cold water lobster tail

(\$20 supplement)  
lemon, beurre fondue  
FRANK FAMILY CHARDONNAY, CARNEROS

## DESSERT SAMPLING

chocolate cake

vanilla panna cotta with raspberry gelee  
truffles  
LUSTAU OLOROSO, JEREZ

WINE PAIRINGS \$39