

# Beeches Manor Valentine's Day

## STARTERS

Caesar Salad | Manor Spring Salad | She-crab Soup | Italian Wedding Soup

## MAIN COURSE

*Add a lobster tail to any entree for \$30*

### Filet Mignon | 70

Char-grilled tenderloin, white truffle oil, demi-glace, red-skin garlic mashed potato, asparagus  
*Suggested wine pairing: Clarendelle St Emilion Bordeaux (France)*

### Seabass | 70

Seared Seabass, zucchini noodles, chili oil, fingerling potatoes  
*Suggested wine pairing: Dr Konstantin Frank Rkatsiteli (NY)*

### Lobster Tails | 70

Two lobster tails, butter, baked potato, asparagus  
*Suggested wine pairing: Rombauer Chardonnay (California)*

### Rack of Lamb | 65

Herb-crusted New Zealand rack of lamb, fingerling potatoes, asparagus  
*Suggested wine pairing: Smith and Hook Cabernet Sauvignon (California)*

### Roasted Chicken | 60

Roasted ½ chicken, mixed vegetables, red-skin garlic mashed potato  
*Suggested wine pairing: William Hill Chardonnay (California)*

### Wild Mushroom Risotto | 55

Creamy arborio rice, spinach, grape tomatoes, cremini, shitake, and oyster mushrooms  
*Suggested wine pairing: La Crema Pinot Noir (California)*

### Linguini Amatriciana | 55

Linguini, pancetta, onion, garlic, crushed tomato, white wine, red pepper flake, parmesan cheese  
*Suggested wine pairing: Banfi Superiore Chianti (Italy)*

### Lobster Ravioli | 55

Lobster stuffed pillow-shaped pasta, creamy white wine sauce  
*Suggested wine pairing: Juggernaut Sauvignon Blanc (New Zealand)*

## DESSERTS

Basque Cheesecake | Godiva Chocolate Brownie Cake | Limoncello Gelato  
Add Chocolate Covered Strawberries | 15

*Beeches Manor | Rome, NY*