

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