

Valentine's Menu

FIRST COURSE



Choose One

charred baby carrot salad: pistachio, smoked yogurt, orange ginger vinaigrette

WASHINGTON HILLS RIESLING

wild mushroom bisque: herbed crostini, parmesan, fresh herb

OUTLOT SAUVIGNON BLANC

glazed pork belly: balsamic cranberry glaze, apple, endive

KING ESTATE ROSÉ OF PINOT NOIR

SECOND COURSE



Choose One

wood grilled flat-iron steak: espresso chili rub, confit marble potato, charred leek

STORYPOINT CABERNET SAUVIGNON

pan seared strip bass: preserved lemon pearl pasta, baby spinach, roasted cauliflower

BRASSFIELD ESTATE SERENITY BLEND

herb crusted amish chicken breast: caramelized winter squash, crispy polenta, mustard jus

SONOMA CUTTER CHARDONNAY

warm quinoa: smoked farm tomato broth, roasted butternut squash, toasted almond

XYZIN RED ZINFANDEL

THIRD COURSE



Choose One

champagne sorbet: chocolate covered strawberries, assorted chocolate truffles

PIPER SONOMA BRUT

warm caramel apple bread pudding: bourbon caramel sauce, vanilla bean gelato

BRASSFIELD ESTATE ERUPTION BLEND



Chicago Marriott Lincolnshire Resort **T H R E E E M B E R S** Dates: 2/9, 2/10, 2/13 - 2/17

\$37 MENU OR \$49 WITH WINE PAIRING