



WINIFRED'S

Valentine's Menu 2025

4 course prix fixe for two \$55.00/pp

wine pairing \$35pp

cocktail pairing \$40pp

AMUSE

SMOKED SALMON RAREBIT

norwegian smoked salmon | old cheddar | dill | trout caviar | sourdough

Wine Pairing: San Martino Pinot Grigio (Italy)

Its crisp acidity and light citrus notes will complement the richness of the smoked salmon and cheddar while balancing the dill and sourdough.

Cocktail Pairing: ½ Aperol Spritz – The light bitterness and citrusy sweetness can provide a refreshing contrast to the smoky flavors.

APPETIZER

BEET SALAD

red beets roasted and puree | honey dijon vinaigrette | arugula & kale | sundried tomatoes | dried cranberries | goat cheese

Wine Pairing: Cazal Viel Syrah Rosé (France)

The fruity and floral notes will pair beautifully with the earthiness of beets and the tang of goat cheese.

Cocktail Pairing: ½ Winnie's G&T – Made with Tanqueray gin, sloe gin, St. Germain, lime, tonic, and strawberry.

The botanical notes of gin and the floral sweetness from St. Germain will complement the earthy beets and tangy goat cheese.

ENTREE

STEAK & LOBSTER

8oz NY striploin steak, served medium rare | 2 butter poached lobster tails | herb butter mash

Wine Pairing: Black Stallion Cabernet Sauvignon (Napa, California)

A bold red with structured tannins that can complement the richness of the steak while standing up to the butter-poached lobster.

Cocktail Pairing: Old Fashioned – The bourbon's caramel and spice notes will enhance the steak's char and the buttery flavors of the lobster.

DESSERT

STICKY TOFFEE PUDDING

traditional toffee sauce | vanilla ice cream | strawberry

Wine Pairing: Josep Masachs Cava Brut (Spain)

This sparkling wine offers crisp acidity with subtle notes of green apple and citrus, which will help balance the sweetness of the toffee sauce while providing a refreshing contrast to the richness of the dessert.

Cocktail Pairing: Irish Coffee – A comforting and slightly sweet drink with whiskey and cream that enhances the caramel flavors of the pudding while providing a cozy finish.