WILLOW GROVE ESTATE

+THE VINO VENUE

Dine With Us!
Valentine's Weekend
Dinner Menu

Starter Course

- Complimentary Champagne Cocktail, Wine or Beer
- Cheese & Charcuterie Plate

Second Course (Your Choice)

- Garden Salad with Feta & Raspberry Chipotle Vinaigrette
- Brown Butter Mini Raviolis with Garlic & Parmesan

Main Course (Pick one protein & two sides)

- Braised Brisket w/ mushroom & onion wine reduction
- Lamb Loin Chops w/ Fresh Herbs
- Ahi Tuna Steak w/ soy sesame glaze
- Additional protein: $20

- Roasted Baby Potatoes
- Marinated Asparagus Spears w/ Balsamic Glaze
- Garlic Mashed Potatoes
- Spicy Cole Slaw

Dessert

Strawberries, Cookies & Fudge Brownies

Wine Pairings We'll pair each course w/ 1-2 different wines: $50/person

Wine & Beer List

Champagne Cocktail: $9
Rose or Sauvignon Blanc: $9
Napa Chardonnay: $15
Tasting Flight (pick 3): $25
Craft Beer: $9
Cold Dessert Wine: $15

Vermillion Red Blend: $15
Brevity Pinot Noir: $15
Lewelling Napa Cabernet: $20
Surprise Red: $20
20+ yr. Vintage Port: $20
We'll pick a bottle from the cellar

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.