

Valentine's Weekend

FEBRUARY 13 - 15, 2026

Amuse

Caviar on Blinis

crème fraîche

2021 OV Brut

First Course

Smoked Beet Hummus

house-made crackers and bread, olive oil,
seed crisps, crispy kale

or

Baked Oysters

parmesan, bread crumb, parsley

or

Roasted Carrot & Tomato Soup

crème fraîche, caramelized onion ravioli

2024 Pinot Gris

2022 Old Vine Merlot

Main Course

Braised Short Rib

once a year whipped potato, apple remoulade,
honey glazed brussel sprouts

or

Roasted Cauliflower

beet risotto, parmesan, fresh herbs

or

Pan Seared Sable Fish

roman gnocchi, pomodoro sauce, zucchini,
arugula, radish salad

2024 Chardonnay

2022 Undici

Dessert

Double Chocolate Cake

ganache, orange syrup

or

Pastel de Nata

\$85 per person

\$110 with wine pairings

TERRAFINA

AT HESTER CREEK

Chef Adair Scott

Sous Chef Roy Johnson