



Ernesto's

Valentine's Day Dinner

Available February 11, 12 & 14

A Three Course Menu Featuring

Choose One From Each

1st Course

Arugula and Baby Greens topped with Roasted Beets, Dried Cherries, Red Onions, Fresh Goat Cheese and Balsamic Vinaigrette.

Savory Butternut Squash Soup topped with Fontina Cheese Crouton.

2nd Course

Herb Crusted Lamb Chops served with Creamy Polenta with Goat Cheese, Spinach and Tomato, topped with Herb Jus.

Pan Seared Salmon and Sautéed Shrimp served with Mashed Potatoes, Celery Root Purée, Roasted Brussel Sprouts, topped with a Shiitake Mushroom and Red Wine Reduction Sauce.

3rd Course

Chocolate and Raspberry Tart served with Fresh Berries and a Chocolate and Raspberry Sauce.

Lemon and Mascarpone Cheesecake, served with Fresh Berries and a Blueberry Sauce.



\$35 per person

Wine Pairing additional \$15 per person

(Tax and Gratuity not included)

(visit www.ernestoswinebar.com for wine pairing information)

For reservations, call (314) 664-4511 or email info@ernestoswinebar.com