



## Dog Watch Valentine's Weekend Specials

Wine and Dine Your Valentine with 3 Days of Specials, Wine Pairings & Live Music

*Thursday-Saturday at Café and Mystic*

Café Music (Boro): Friday 2/15 ~ Marc Phillips 9pm | Saturday 2/16 ~ Danny Watson 9pm

### APPETIZERS

#### Arugula Salad | \$12

Shaved fennel, grapefruit, parmesan, mint, toasted almonds

*Jonathan Edwards Pinot Gris, North Stonington, CT*

#### Cajun Seared Scallops | \$12

Three Jumbo Stonington scallops pan seared and topped with a pineapple rum butter sauce

*Heitz Cellars Chardonnay, Napa Valley*

#### PEI Mussels | \$15

Chorizo, tomato, roasted garlic, white wine

*Pascal Jolivet Sancerre, Loire Valley, France*

#### Lamb Lollipops | \$16

Three lollipops served with a rosemary mint sauce

*Caparzo Brunello di Montalcino, Italy*

A Dozen Watch Hill Oysters and Bottle of Roederer Estate Brut | \$65

### ENTREES

#### Bucatini Cacio e Pepe | \$16

Al dente bucatini pasta, cracked black pepper, pecorino-romano cheese

*Justin Cabernet Sauvignon, Paso Robles*

#### Grilled Pork Chop | \$24

12oz White Marble Farm bone-in pork chop served with asparagus, arugula salad, bacon jus

*David Bruce Pinot Noir, Russian River Valley*

#### Sirloin Filet Au Poivre | \$28

Peppercorn-crusted 8oz Choice Certified Angus beef, Au Poivre sauce, mashed potatoes and asparagus

*Heitz Cellars Cabernet Sauvignon, Napa Valley*

#### Chilean Seabass | \$29

Pan seared with lemon beurre blanc, fried capers and spinach over creamy vegetable risotto

*Pascal Jolivet Sancerre, Loire Valley, France*

### DESSERT

#### Blueberry White Chocolate Cheesecake | \$8

*Roederer Estate Brut, Anderson Valley*

Introducing Our NEW Bottled Wine List

**Take \$10 off any Specialty Wine by the Bottle with Dinner - This Weekend Only!**

*See suggested wine pairings for each special*

