**Valentine’s Day**

**Tapas menu**

**Course 1**

Scallop trio – Three scallops with red wine smoked gouda grits and arugula strawberry salad.

Paired with: Wine: Five Sons Traminette

Beer: RG Raggedy Amber or

 Nova’s Secret IPA

**Course 2**

Deconstructed pot roast – Braised beef atop a seasoned potato skin and slivered caramelized carrot accompanied with pearl onions and seasoned mashed potatoes.

Paired with: Wine: Malbec

 Beer: RG Winter Warmer

 Porter

**Course 3**

Warm Lava cake drizzled with chocolate and topped with fresh strawberries.

Paired with: Wine: Tawney Port Wine

 Beer: RG Pau Hana