



## *Bridge House Valentine's Day Specials*

### **APPETIZERS:**

**Sashimi Tuna wrapped oysters, pickled radish, rosemary infused green apple, Miso broth . . . . . \$14**

*Suggested wine by the glass: **Martin Codax Albarino - Spain**  
The people of Galicia call this white wine the "wine of the sea" because it goes so well with seafood and shellfish. It is full-bodied, with flavors of ripe apples, peach, apricot, melon, grapefruit and lemon zest melded perfectly together with a bright minerality.*

**Seared Foie Gras, vanilla french toast, blood orange marmalade, bittersweet chocolate, pistachio foam . . . . . \$16**

*Suggested wine by the glass: **McWilliam's Riesling - Australia**  
Filled with floral aromas of orange blossoms and peaches, with crisp melon and mineral flavors with the slightest acidity to keep the wine light and refreshing.*

### **ENTREES:**

**Seared Duck breast, crispy faro cake, Maché crispy duck salad, port-prune reduction . . . . . \$26**

*Suggested wine by the glass: **Feudo Arancio Pinot Noir - Sicily**  
A full bodied Pinot with a hint of spice, accented by dark fruit flavors.*

**Pimentón Spiced lamb loin over ratatouille de-constructed, thyme-lamb jus, tomato saffron . . . . . \$28**

*Suggested wine by the glass: **Bogle Petite Syrah - California**  
Trademark inky and jammy tones fill the mouth with ripe fruit and berries. The voluptuous finish lingers with toasty oak and lush fruit.*

### **DESSERT:**

**White Chocolate ice cream with red wine and strawberries . . \$9**

*Try with a 187ml of Canella Prosecco*

**Chocolate-Mocha Mousse with sour cherry compote. . . . . \$9**

*Perfect with a glass of Sandeman's Tawny Port*