

Chateau Faire Le Pont's Valentine's Day Menu

Salads

Chateau Salad ~ Half 6 - Whole 9

Organic greens, radishes, shaved carrots, fresh apple, & house made brown sugar vinaigrette.

Fried Goat Cheese Salad 16

Organic greens, fried goat cheese, candied walnuts, dried cherries, basil vinaigrette, & balsamic reduction.



Tapas

Stuffed Mushrooms ~17

Mushrooms stuffed with 3 cheeses, white wine sherry cream sauce.

Calamari ~17

Served with aioli & cocktail sauce.

Charcuterie ~24

Meats and Cheeses, raspberry puree, crackers, candied walnuts, & dried cherries.

Tempura Shrimp ~17

Large shrimp dipped in a tempura style beer batter, served with sriracha aioli.

Steamer Clams ~17

Little neck clams in white wine garlic broth. With grilled artisan bread.

Scallop La Pont (3) ~21

Pan seared scallops & crispy lardon over fresh greens.

Entrees

Debe's Shrimp Aglio E Olio ~28

Pair with Pinot Gris

Grilled shrimp pasta, shaved garlic, red pepper flakes, olive oil, & parmesan.

Steamer Clams Linguine ~30

Pair with our Chardonnay

Little neck clams in a white wine garlic sauce, red pepper flakes, olive oil, parmesan cheese, over linguini.

Beef Tenderloin & Lobster Claws ~50

Pair with our Confluence

Sauteed mushrooms, truffle mash potatoes, red wine reduction, & drawn butter.

Blackened Cod ~29

Pair with our Mourvèdre

Served with a cream basil alfredo pasta.

Hanger Steak ~35

Pair with our Provence

Served with parmesan risotto & house made Chimichurri sauce

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