

# Valentine's Day Four Course Menu \$80

Chefs Wine Pairing: Two Glasses \$15 Three Glasses \$19

Available Friday, February 14th & Saturday, February 15th

Call 843-249-2601 to reserve your spot!

www.brentwoodwinebistro.com 4269 Luck Ave, Little River SC

 AMUSE-BOUCHE: Chef's Surprise Tongue Teaser

## APPETIZERS

### Braised Short Rib Ravioli

Wild Mushroom Ravioli  
& Pinot Noir Demi

Chef's Wine Selection: Pinot  
Noir, France

### Jumbo Shrimp Parfait

Hass Avocado Mousse  
& Rosy Cocktail Sauce

Chef's Wine Selection:  
Chardonnay, France

### Oysters Three Ways

Rockefeller, Blue Crab &  
Champagne

Chef's Wine Selection:  
Sauvignon Blanc, France

### Escargot Poulbot

Sautéed Shallots, Fine Cognac  
Creme & Toasted Baguette

Chef's Wine Selection: Pinot  
Rose, France

## ENTREES

### Filet Diane

6oz Filet Mignon, Rosemary  
Mashed Potatoes & Haricot Vert  
& Dijon Mushroom Demi

Maine Lobster Tail (add \$19)

Seared Day-boat Scallops (add \$12)

Sautéed Jumbo Shrimp (add \$9)

Foie Gras (add \$21)

Chef's Wine Selection: Cabernet  
Sauvignon, Napa

### Pistachio Dusted Lamb Chops

Rosemary Mashed Potatoes, Baby  
Spinach & Strawberry Demi

Chef's Wine Selection: Red  
Bordeaux, France

### Pan Seared Dayboat Scallops

Sun-dried Tomato Risotto, Spring  
Peas & Vodka Sauce

Chef's Wine Selection: Pinot  
Grigio, Italy

### Chilean Sea Bass

Pommes Croquette, Grilled Asparagus  
& Citrus Beurre Blanc

Chef's Wine Selection:  
Chardonnay, Napa

### Seafood Stuffed Maine

#### Lobster

(Limited Order Add \$19)

Lobster Risotto, Grilled Asparagus  
& Americane Sauce

Chef's Wine Selection: Chardonnay,  
France

## DESSERT FOR TWO

### Black Forest Heart Shape Cake

W/ Cherry Jubilee Compote

Chef's Wine Selection: Ice Rose Demi-Sec,  
French Sparkling



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