

Campbell's

Pub & Veranda

Valentine's Dinner

choice of one item per course \$70 per person / wine pairings \$40
(see back of menu for wine tasting notes / prices listed below represent à la carte selections)

STARTERS

Fresh Shucked Kumomoto Oysters (2) with champagne mignonette, fresh herbs / 8

Pan Fried Pacific Oysters (2) with meyer lemon aioli, micro cilantro / 10

Pan Seared Sea Scallops (2) with wasabi aioli, tobiko caviar, lemon, green onion / 10

Braised Leek Crostini (2) with ricotta cheese, basil, shaved parmesan / 8

Baked Goat Cheese with strawberry, honey, balsamic vinegar, basil, grilled crostini / 8

Wine Pair

g.h. mumms champagne / rombauer chardonnay / nefarious pinot noir

SALAD & SOUP

Creamy Chanterelle Mushroom Soup with sautéed chanterelle, shallot, and thyme / 10

Clam Chowder with cream sherry / 8

Northwest Salad with apple, craisin, blue cheese crumble, candied walnut, balsamic vinaigrette / 10

Roasted Beet Salad with grapefruit and orange section, ricotta cheese, pistachio vinaigrette / 12

Caesar Salad / 8

Wine Pair

woodward canyon chardonnay / spring valley vineyard cabernet franc / woodward canyon merlot

MAIN COURSE

Pan Seared Ribeye butter basted, thyme, shallot, with mashed potato, asparagus / 49

Prime Rib of Beef (12oz) with au jus, baked potato, asparagus / 46

Moroccan Spice Rubbed Rack of Lamb with harissa, mint yogurt, tuxedo orzo, asparagus / 46

Steamed Bairdi Crab (1 lb) with old bay seasoning, baked potato, asparagus / 46

Scallops Vol Au Vent with brandy cream, portobello, bacon, oregano, in puff pastry 'jewel' box / 42

Lobster Ravioli with tarragon cream, red pepper hearts, shaved pecorino, black pepper, crab claw / 40

Pan Seared Duck with nefarious syrah-cherry sauce, mashed potato, asparagus / 40

Roast Pork Medallions with blistered poblano cream, red pepper coulis, mashed potato, asparagus / 40

Wine Pair

long shadows sequel syrah / dunham cellars cabernet sauvignon / walla walla vintners cuvee

DESSERT

Coffee & Donuts with coffee ice cream, crispy cinnamon-sugar beignets / 15

Warm Salted Dulce de Leche Brownie with vanilla ice cream, caramel, maldon sea salt / 15

Chocolate Lava Cake with luxardo cherry and whipped cream / 15

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VALENTINES DINNER WINE PAIRINGS

choice of one wine pairing per course for \$40 per person / à la carte prices \$15 per course

FIRST COURSE

G.H. Mumms Sparkling Wine

aroma of ripe peach, apricot, pineapple, flavors of fresh fruit and caramel, lingering finish

Rombauer Chardonnay

aroma of vanilla, melon and mango, flavors of peach, pie crust, and baking spices, smooth finish

Nefarious Pinot Noir

aroma of pomegranate and mountain berry, flavor of plum and pepper spice, long finish

SECOND COURSE

Woodward Canyon Chardonnay

aroma of pear, apple, and toast, flavors of tropical fruit, with tart acidity, balanced finish

Woodward Canyon Merlot

aroma of red cherry pie and baking spice, flavor of black fruit, red currant, and tobacco, refined tannins

Spring Valley Cabernet Franc

floral aroma of almonds, flavor of cherry, rich texture and minerality, lingering tannins

THIRD COURSE

Long Shadows Sequel Syrah

aroma of nutmeg and cardamom, flavors of blackberry and cherry, vibrant finish

Dunham Cellars Cabernet Sauvignon

aroma of dark fruit, pipe tobacco, and anise, flavors of ripe cherry and sage, full bodied mouthfeel

Walla Walla Vitners Cuvee (Red Wine)

aromas of black currant, flavors of ripe huckleberry and chocolate covered cherry, full bodied mouthfeel

COCKTAILS FOR LOVERS / 14 each

Roses in the Snow hendrick's gin / rose water / lemon / simple syrup / egg white / soda / peychaud bitters

Tuxedo No. 2 hendricks gin / dry vermouth / luxardo maraschino liqueur / orange bitters / absinthe rinse

The Last Resort pineapple infused gin / green chartreuse / banane du brésil / cognac / lime / mezcal spray

Jack Rose laird's applejack brandy / homemade grenadine / lemon / peychaud's bitters

Black Honey cynar / smith & cross jamaican rum / honey-cinnamon syrup / lime

Hanky Panky tanqueray gin / fernet branca / dry vermouth

Between the Sheets white rum / cointreau / cognac / lemon

Ampersand Cocktail cognac / old tom gin / sweet vermouth / orange bitters

Nirvana Cocktail rittenhouse rye / amer picon / luxardo maraschino liqueur / benedictine

The Pub's Gin Martini tanqueray gin / old tom gin / blanc vermouth / dry vermouth

Smoky Martini grey goose vodka or tanqueray gin / laphroaig islay scotch / pernod

Dirty Martini celery gin / blanc vermouth / dry vermouth / olive brine / three olives

Vesper tanqueray gin / grey goose vodka / lillet blanc / blanc vermouth

1901 Manhattan elijah craig bourbon / dry curacao / dry vermouth / angostura bitters

The Pub's Sazerac whistle pig rye / sugar / peychaud's bitters / absinthe rinse

CHAMPAGNE COCKTAILS / 12 each

The Pub's Champagne Cocktail chandon brut / demerara sugar cube / angostura bitters

French 75 chandon brut / tanqueray gin / lemon juice / simple syrup

French Quarter 75 chandon brut / cognac / lemon juice / simple syrup

Cleopatra Champagne Cocktail chandon brut / calvados / benedictine / grand marnier / campari

Chamomile and Tangerine Cocktail chandon brut / tanqueray gin / chamomile-tangerine syrup

Last Waltz chandon brut / rittenhouse rye / cherry heering / yellow chartreuse / angostura bitters

Barbatoge chandon brut / cognac / grand marnier