

TIPPING/POINT

RESTAURANT AND TERRACE

2021
* VALENTINE'S *

ORDER THE MENU: 75.

INCLUDES:

ONE SELECTION FROM EACH COURSE, EXCLUDING WINE

STARTER

5 OZ. CRAB CAKE

SPICY REMOULADE | ARUGULA SALAD
18.

- WINE PAIRINGS -

BUBBLES: J VINEYARDS ROSÉ 16. OR
STILL: CLOUDY BAY SAUVIGNON BLANC 18.

SALAD

HYDRO BIBB BLT

BIBB LETTUCE | GREEN GODDESS | HERB BOURSIN |
CHERRY TOMATOES | TENDERBELLY BACON
14.

- WINE PAIRINGS -

QUPÉ MARSANNE 15. OR
MARC BRÉDIF VOUVRAY CHENIN BLANC 15.

ENTRÉE

MUSSELS & PANCETTA

SAUTEED MUSSELS | CRISPY PANCETTA |
HEIRLOOM TOMATO | BASIL | WHITE WINE-LEMON BROTH
29.

BEEF TOWNEDOS

TWO 3 OZ. PRIME BEEF FILETS | WHIPPED NEW POTATOES |
SHIITAKE MUSHROOM BORDELAISE | CHIVE OIL
45.

- WINE PAIRINGS -

WHITE: CAKEBREAD CHARDONNAY 21. OR
RED: ORIN SWIFT, 8 YEARS IN THE DESSERT 22.

SWEETS

CHOCOLATE DECADENCE CAKE

DARK CHOCOLATE | RED WINE SAUCE | RASPBERRY COULIS
11.

BERRIES & CREAM

FRESH SEASONAL BERRIES | CRÈME ANGLAISE |
MEXICAN VANILLA WHIPPED CREAM
11.

- WINE PAIRINGS -

PORT: GRAHAM'S 10 YEAR PORT 15. OR
SWEET WHITE WINE: ROYAL TOKAJI 18.

(GF) GLUTEN-FREE ITEMS. (V) VEGETARIAN ITEMS. (AGF) AVAILABLE GLUTEN FREE ITEMS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. WE PREPARE & SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, WHEAT, SOY, MILK, EGG & FISH.
SHOULD YOU HAVE AN ALLERGY OR SPECIFIC DIETARY GUIDELINES, PLEASE INFORM YOUR SERVER.

AUTOMATIC GRATUITY ADDED TO PARTIES OF 6 OR MORE.