



VALENTINES WINE DINNER

FEBRUARY 14TH, 2019

**6:30PM IN THE HERITAGE HOUSE
EVENTS CENTER**

**\$55 PER PERSON / \$100 PER COUPLE
RESERVATIONS REQUIRED**



FIRST COURSE

Lobster Bisque

Creamy French Bisque with Cold Water Lobster

Wine: Old Soul Chardonnay

SECOND COURSE

Roasted Beet Bruschetta

Roasted Beets, Fennel, Roasted Pine Nuts, Shaved Parmesan
and Mandarin Oranges Sautéed in a Rich Plum Sauce

Wine: Gamble Rose

THIRD COURSE

Tenderloin Fillet

Tenderloin Fillet (5oz) with a Red Wine Demi-Glaze

Paired alongside Panko Breaded Shrimp

Wine: Van Ruiten Pinot Noir

FINAL COURSE

Dark Chocolate Covered Strawberry Short Cake

Fresh Strawberry and mint with a Cream White Chocolate Ganash

Wine: Filipetti Moscato Rosato

**CALL 920-467-1500 TO MAKE YOUR
RESERVATIONS NOW**

www.golfthebull.com