

Graffiti's

ITALIAN EATERY & SALOON

Valentine's Day Table D'hôte

Duet of Smoked Salmon & Poached Prawn Cocktail

Served w/ Marble Rye Crostini

Wine Pairing: Tommasi Ripasso Valpolicella – Italy (4oz)

\$14

'Antipasto for two' a sharing plate of

Select Italian Deli Meats, Pickles, Olives & Imported Cheeses

Served w/ Fresh Baked Crostini

Wine Pairing: Trius Riesling – Niagara Peninsula (4oz)

\$18

Mediterranean Seafood Ragout

Served w/ Chive Foam, Baby New Potato & Seasonal Baby Vegetables

Wine Pairing: Santa Carolina Chardonnay – Chile (4oz)

\$38

or

Grilled Angus 'AAA' Beef Tenderloin

w/ Fresh Herb Glaze Roasted Baby New Potato

& Seasonal Baby Vegetables

Wine Pairing: Hardy's Bankside Shiraz – South Australia (4oz)

\$34

Duo of 'Death By Chocolate'

Two Stunning Chocolate Specialties Garnished w/ Even More Chocolate!

Pairing: Graffiti's Signature Specialty Coffee

\$8

Freshly Brewed Tea or Coffee

Complete 4 course Table D'hôte \$59

With wine pairings \$79

(Plus applicable Taxes & Gratuity)