

# NEWPORT VINEYARDS

## Galentine's Day Menu Additions & Cocktails

### TO SHARE

#### **"SHELL-EBRATE" GOOD TIMES 18 (make it a dozen for 30)**

*Sip, slurp, and sparkle with the girls.*

Half-dozen local oysters served with our signature Frizzante Pomegranate Mignonette, classic cocktail sauce, + House hot sauce.

*Suggested Pairing: Dry Rosé*

#### **LOX OF LOVE DIP 16 (The Glow Up: add caviar, MKT\$)**

*Smoked salmon is our love language.*

Whipped smoked salmon dip topped with house-pickled red onions, puffed capers, + fresh dill. Served with crispy chips.

*Suggested Pairing: Pinot Gris*

### THE MAIN EVENT

#### **SOULMATE CARBONARA 26**

*Because pasta never breaks your heart.*

Linguine with egg + pecorino, featuring cured pork belly finished with a kick of Calabrian chili oil.

*Suggested Pairing: Chardonnay*

### THE SWEET FINISH

#### **ESPRESSO YOURSELF TIRAMISU 12**

*Strong coffee, sweet chocolate, and zero regrets.*

A decadent espresso brownie base layered with rich chocolate + creamy marscapone.

*Suggested Pairing: Vidal Ice Wine*

### LIQUID LOVE

#### **ESPRESSO MARTINI FLIGHT 26**

*Love at first flight.*

A sampling of four mini martinis to keep the energy high, featuring Classic Baileys, Salted Caramel, French Vanilla, + Toasted S'mores flavors.

#### **SINGLE MARTINI 14**

#### **SISTERHOOD SANGRIA 13**

*Sparkle, sip, and shine.*

Newport Vineyards Rosé, vodka, fresh strawberries, raspberries, + oranges. Finished with mint + a swirl of *pink edible glitter* for that perfect photo-finish.

#### **BERRY IN LOVE "NOJITO" (non-alcoholic) 10**

*All the sweetness, none of the spirits.*

House-made strawberry simple syrup muddled with fresh mint + lime, topped with crisp sparkling water.

