



E A T

Bill's

DRINK

VALENTINE'S DAY MENU

February 14, 2019

APPETIZER

ITALIAN WEDDING SOUP 5

ENTRÉES

BRAISED VEAL OSSO BUCCO 38
*olive oil mashed yukons, herb roasted baby carrots
tomato demi, gremolata*

'14 Denison Cellars 'Kiff Vineyard' Pinot Noir 18/72

LOBSTER RISOTTO 30
sun-dried tomatoes, tuscan kale, cipollini onions, citrus mascarpone

'17 The Calling 'Dutton Ranch' Chardonnay 15/60

DESSERT

WHITE CHOCOLATE RASPBERRY CHEESECAKE 7

Dow's Ten-Year Port 10



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CHAMPAGNE / SPARKLING

PROSECCO, ACINUM <i>nv veneto</i>	10/40
LOUIS BOUILLOT ROSÉ, <i>nv bourgogne</i>	13/52
LOUIS ROEDERER 'BRUT PREMIER', <i>nv reims</i>	15/60
LAURENT-PERRIER BRUT, <i>nv champagne - split</i>	15
RUINART BRUT BLANC DE BLANCS, <i>nv reims - half</i>	70
SCHRAMSBERG BLANC DE BLANC, '14 <i>north coast</i>	70
VEUVE CLICQUOT BRUT ROSÉ, <i>nv reims</i>	100
LAURENT-PERRIER CUVEE ROSÉ, <i>nv champagne</i>	150
PERRIER JOUET 'BELLE EPOQUE', '06 <i>epernay</i>	175
DOM PERIGNON 'BRUT', '06 <i>epernay</i>	250