

*The Crossvines*  
**FARMHOUSE  
BISTRO**



A SPECIAL VALENTINE'S MENU FOR  
**FOOD & WINE LOVERS**

**Bring your loved one and your passion for food to experience  
Chef Luis Montesinos' delicious three-course dinner menu.  
Fall in love with our special desserts and wine pairings.**

Prefix dinner: \$50 |pp

Wine pairing: \$20 |pp

February, 9, 10, 15, 16 & 17 (dinner only)

*Crossvines*  
**THE CROSSVINES**

16601 W Willard Rd. Poolesville, MD 20837

# 3 COURSE MENU

## 1<sup>st</sup> Course

### OYSTERS ROCKEFELLER

classic dish of oysters baked with spinach, bacon, breadcrumbs sturgeon caviar  
or

### WEDGE SALAD

lettuce, bacon, tomatoes, blue cheese crumbles, buttermilk dressing

## 2<sup>nd</sup> Course

### FILET OF BEEF

grilled filet , asparagus, large prawns, béarnaise , Creamed spinach  
or

### GRILLED SWORDFISH

peppercorn butter sauce, roasted garlic potatoes  
or

### GEMELLI PASTA CACIO E PEPE

Butter, pepper, pecorino cheese -

## 3<sup>rd</sup> Course

### BANANA SPLIT CAKE

ladyfingers, rum, espresso, strawberry, pineapple, banana, mascarpone cream,  
walnut dust

or

### POMEGRANATE GRANITA

honey, lime gelato, lavender syrup

## PAIRED WITH WINE FOR EACH COURSE \$20.00

### Front Porch White Blend

*Honeyed Peach – Sweet Cream – Citrus Zest*

85% Chardonnay | 8.8% Viognier | 6.2% Petit Manseng

### Barn Door Red Blend

*Juicy Pomegranate | Velvety Vanilla | Dried Violets*

42% Merlot | 28% Cabernet Franc | 11% Tannat | 8% Chambourcin | 4% Petit Verdot | 4%  
Cabernet Sauvignon | 3% Petite Syrah

### Celebration Sparkling Rose

97% Whole Cluster Pressed Cabernet Sauvignon / 3% Chardonnay / Finished at 9g/L of  
residual sugar Forced Carbonation Sparkling method

## For reservations go to :

[https://resy.com/cities/plsv/the-crossvines?utm\\_source=Paid&utm\\_medium=Search&utm\\_campaign=Reservationships\\_Evergreen&gad](https://resy.com/cities/plsv/the-crossvines?utm_source=Paid&utm_medium=Search&utm_campaign=Reservationships_Evergreen&gad)