



**GREEN SPRINGS INN**

# Valentine's Feast

February 14, 2018

## APPETIZER

Tender lamb chops grilled and served over  
lightly dressed baby greens

*Paired wine: Kriselle Cabernet Sauvignon, Rogue Valley '14*

## SALAD

Smoked salmon, red onion, roasted almonds, strawberries &  
chevre tossed in citrus strawberry vinaigrette and  
served over mixed baby greens

*Paired wine: Abacela Albariño, Umpqua Valley '16*

## ENTRÉE

Herb-crusted halibut steak and bay shrimp topped with a  
piquant Béarnaise, served with grilled fresh asparagus and  
crushed baby red potatoes

*Paired wine: Irvine Pinot Noir, Oregon '14*

## DESSERT

Baked apple rose in a light pastry drizzled with  
caramel and chocolate

*Paired wine: Adriano Adami Garbel Prosecco Brut, Veneto, Italy*

PAIRED WINES SERVED IN 2.5 OZ PORTIONS. PRIX FIXE: \$50

11470 HIGHWAY 66 ~ ASHLAND, OR 97520 ~ TEL: 541.482.0614  
WEB: [www.greenspringsinn.com](http://www.greenspringsinn.com) ~ EMAIL: [info@greenspringsinn.com](mailto:info@greenspringsinn.com)

