
THE TABLE

AT CRATE

VALENTINE'S DAY

Menu crafted by Chef Lisa Stephan

Prosciutto & Arugula Salad 14

Anjou pear, parmesan dressing

Center Cut Pork Chop 34

Boulangère potatoes, stone ground mustard sauce

Tiramisu 12

Kahlua syrup, espresso powder

Lover's Brew 13

Old forester bourbon, cold brew, orange liquor, milkadamia

Aperol Kiss 13

Hendrick's gin, aperol, amaro, egg white

Turnbull Cabernet Sauvignon 23

Napa valley, ca

