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STARTERS

CARAMELIZED BRUSSELS-13

Chipotle Maple Glaze| Bleu Cheese| Bacon Lardoons| Spiced Pecans

RISOTTO BALLS-15

Shaved Parmesan| Tomato Sauce| Basil

HOUSE MADE MEATBALLS-19

House Marinara| Mozzarella| Basil

BRUSCHETTA-14

Whipped Ricotta| Classic Tomato Bruschetta| Aged Balsamic| Parmesan| Basil

CRAB & CORN CHOWDER-10

Cream| Crab| Sweet Corn| Herb Blend

WINTER GREENS SALAD-9

Mixed Greens| Hydrated Cranberries| Crumbled Gorgonzola| Spiced Pecans| Smoked Honey Vinaigrette

CAESAR-8

Crisp Romaine| Parmesan| Garlic & Herb Croutons| Caesar Dressing

ENTRÉES

BRAISED BEEF SHORT RIB-40

Polenta Cakes| Pickled Swiss Chard| Sauteed Rainbow Chard| Parmesan Crisp

PAN SEARED CHILEAN SEABASS-50

Fennel & Tomato Confit| Heart Puff Pastry

PETITE FILET DUO & BUTTER POACHED

SHRIMP-62

Rosemary Potato Au Gratin| Asparagus Butter| Crispy Shallots & Mushrooms

14oz DRY AGED NEW YORK STRIP-65

Crispy Lemon Parsley Fingerling Potatoes| Butter Poached Asparagus Tips| Lobster Pepper Sauce

CRAB CAKE-45

Asparagus Lemon Pepper Fries| Pickled Peppers| Whole Grain White Wine Sauce

CRISPY SKIN DUCK BREAST-50

Smoked Beet BBQ Sauce| Broccolini & Spaetzle| Candied Carrot Crisps

DESSERTS

WHITE CHOCOLATE CHEESECAKE-10

Raspberry Purée| Shaved White Chocolate| Whipped cream

CRÈME BRULEE-11

Caramelized Sugar| Strawberry| Whipped Cream

FLOURLESS CHOCOLATE TORTE-10

Powdered Sugar| Chocolate Drizzle| Strawberry| Whipped Cream

CANNOLI CHEESECAKE-10

Toasted Pistachio| Chocolate Drizzle| Powdered Sugar

TIRAMISU-11

Espresso Powdered Sugar| Whipped Cream| Chocolate Drizzle

****WE APPLY A 3% CREDIT CARD SURCHARGE TO EVERY NON-CASH TRANSACTION****

THERE WILL BE A \$10 CHARGE FOR SPLIT PLATES

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COCKTAILS

FRENCH PEAR MARTINI

Pear Infused Vodka | Pear Juice | Elder Flower | Sparkling Wine

BARREL AGED MAPLE PECAN OLD FASHIONED

Maple Pecan Infused Bourbon | Bitters | Orange | Amarena Cherries

BE MINE MULE

Cranberry Infused Rum | Lime Juice | Ginger Beer

WINTER MOJITO

Cranberry & Mint Infused Rum | Lime | Simple Syrup | Soda Water

CHERRY KISS MARGARITA

Tequila | Sours | Cherry Syrup

BANANAS FOSTER MARTINI

Banana Infused Rum | Banana | Butterscotch | Toasted Sugar

FORNELLA OLD FASHIONED

Bourbon | Bitters | Amarena Cherries | Orange

ROSEMARY CRANBERRY SPRITZ

Aperol | Rosemary | Cranberry | Sparkling Wine

PEPPERMINT MOCHA MARTINI

Vodka | Peppermint | Cream | Andes Mint Candies

AFTER DINNER

HOUSE LIMONCELLO

MAYARD'S 20 YEAR TAWNY PORT

ESPRESSO MARTINI

Vodka | Espresso | Simple | Kahlua | Dark Chocolate Crème De Cocoa | Bailey's

Spring Menu

Coming Soon

Lent Menu Starting

Wednesday, March 5



<https://deblaze.com/banquets/>

RED

Cabernet Sauvignon | Caymus | Bonanza | Suisun Valley, California

Features flavors of luscious fruit, dark chocolate and silky tannins

Red Blend | "Walking Fool" | Caymus | Suisun Valley, California

Zinfandel & Petite Sirah blend is smooth & lively, with juicy raspberry, notes of espresso & softly fine tannins

Montepulciano D' Abruzzo | "Vestigo" | Vene | Abruzzi, Italy

Lightly dry and smoky, this crowd-pleasing, medium-bodied red goes with most everything

Barbera d'Asti | "La Lippe" | La Gironda | Piemonte, Italy

Young & juicy with an intense scent of red fruit & a dry, tangy flavor, for carefree drinking

Rosso di Montalcino | Lombardi Montalcino | Tuscany, Italy

Full & mellow with persistent fresh fruity notes with significant structure & tannins

Sangiovese | Il Padrone | Tabarrini | Montefalco, Umbria, Italy

Bold, opulent, refined & aged a year in French oak, this is a big red wine that finishes smooth and easy

Red Blend | 8 Years in The Desert | Orin Swift | St. Helena, California

Zinfandel, Petite Sirah, Syrah blend gives heavy notes of berries & spices

Red Blend | Papillon | Orin Swift | St. Helena, California

All 5 Bordeaux-style varietals: strong Cab Sauv; opulent Merlot, spicy Cab Franc, full Malbec & unctuous Petit Verdot

Super Tuscan | Felciano | Chiappini | Bolgheri, Tuscany, Italy

Cabernet Sauvignon, Merlot & Cabernet Franc blend aged a year in French oak yields complex fruit & spices

Brunello di Montalcino | Lombardi | Montalcino, Tuscany, Italy

single-vineyard Sangiovese grapes are rounded out by 29 mos. in Slovenian oak to create this bold yet silky icon

Amarone della Valpolicella | Musella | Veneto, Italy

Rich with a port-like quality & aged a year in French oak, it matches bold flavors. A special wine for a special occasion

WHITE

Pinot Grigio | Celso | Revino | Veneto, Italy

Delicate apple aroma and a fresh zesty palate balanced by refreshing citrus notes & a hint of exotic fruit

Sauvignon Blanc | Kim Crawford | Marlborough, NZ

Fresh, juicy wine with vibrant acidity with tropical fruit flavors of passion fruit, melon, & grapefruit

Reisling | Chateau Ste. Michelle | Woodinville, Washington

Soft style with juicy citrus & apple fruit character

Pecorino | "Artemisia" by Tenuta Spinelli | Marche, Italy

Fruity, floral notes with great minerality, dry, fresh, well-balanced, intense and complex from the Adriatic Coast

Pinot Grigio | Santa Margherita | Alto Adige, Italy

Full with citrus & golden apple notes

Pinot Bianco | Platten | Alto Adige, Italy

Clean & crisp with racy acidity from the Italian Alps

Trebbiano Spoletino Riserva | Adarmando | Tabarrini | Umbria, Italy

A fantastic, exotic & tropical display of ripe green melon, kiwi, strawberries & vanilla bean

ROSE & SPARKLING

Prosecco | Montechiaro | Siena, Tuscany, Italy

Extra-dry expression of the sparkling classic

Orange Blossom Moscato | Conte Emo Capodilista | Veneto, Italy

Sparkling with fragrant, floral effervescence & mildly sweet orange notes

Rosé | Murphy Goode | Geyserville, California

Bright fruit character shines through with fresh acidity

HOST YOUR NEXT EVENT WITH US!!!

DeBlaze specializes in hosting private events and can accommodate groups of all sizes. From cocktail parties to weddings and showers to corporate events, we are happy to host you in one of our unique and inviting spaces. Dining options include buffet or plated entrees. Our Executive Chef is happy to personalize any custom menu to make your event truly memorable, just ask!