

## WINE

### SPARKLING

<i>Sparkling, Chateau Ste. Michelle Brut, Washington</i> .....	11/50
<i>Prosecco, Riondo, DOC Veneto, It</i> .....	12/55
<i>Sparkling, Chandon Brut Classic, CA</i> .....	60
<i>Sparkling, Étoile Rosé, Carneros, CA</i> .....	75
<i>Champagne, Moët 'Imperial Brut,' Epernay, Fr</i> .....	110
<i>Sparkling, Veuve Clicquot 'Yellow Label,' Reims, Fr</i> .....	130

### WHITE

<i>Riesling, Chateau Ste. Michelle, Columbia Valley, WA</i> .....	12/18/45
<i>Pinot Grigio, San Angelo, Tuscany, It</i> .....	14/20/60
<i>Sauvignon Blanc, Starborough, Marlborough, NZ</i> .....	13/19/50
<i>Sauvignon Blanc, Matanzas Creek, Alexander Valley, CA</i> .....	65
<i>Chardonnay, Starmont, Carneros, CA</i> .....	15/21/65
<i>Chardonnay, Duckhorn "Decoy," Sonoma, CA</i> .....	16/22/70
<i>Chardonnay, Stag's Leap 'Karia,' Napa Valley, CA</i> .....	70
<i>Chardonnay Blend, The Prisoner 'Blindfold,' CA</i> .....	70
<i>Rosé, Fleur de Mer, Côtes de Provence, Fr</i> .....	14/20/60
<i>Rosé, Elouan, Oregon</i> .....	60

### RED

<i>Pinot Noir, Acrobat, Oregon</i> .....	16/22/70
<i>Red Blend, Zaca Mesa 'Z Cuvée,' Santa Ynez, CA</i> .....	14/19/65
<i>Merlot, Seven Falls, Wahluke Slope, Washington</i> .....	13/19/55
<i>Merlot, Tangle Oaks, Napa Valley, CA</i> .....	55
<i>Malbec, Bodega Norton 'Reserva,' Mendoza, Ar</i> .....	15/21/65
<i>Red Blend, Conundrum, CA</i> .....	65
<i>Zinfandel, Alexander Valley 'Sin Zin,' CA</i> .....	60
<i>Cabernet, Columbia Crest 'H3,' Washington</i> .....	15/21/65
<i>Cabernet, Intrinsic, Columbia Valley, Washington</i> .....	15/20/65
<i>Cabernet, Conn Creek, Napa Valley, CA</i> .....	80
<i>Cabernet, Oberon, Napa Valley, CA</i> .....	90

*Selections in red highlight exceptional wines at special prices*

### HOUSE SELECTIONS

<i>Chardonnay, Cabernet Sauvignon, White Zinfandel</i> .....	11/16/40
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## WATER

### ACQUA PANNA 1L

still mineral water, Tuscany, Italy | 8

### SAN PELLEGRINO 1L

sparkling mineral water, Lombardy, Italy | 8

## CRAFT COCKTAILS

### LA BEE EN PROVENCE

gin, honey-lavender syrup, lemon | 13

### APPLE HONEY MARGARITA

with Sauza tequila and cinnamon-spiced honey | 14

### HARVEST ROYALE

crisp hard cider, sparkling wine, elderflower liqueur | 13

### FRENCH MARTINI

vodka, pineapple, cassis, lemon | 14

### OLD HICKORY FASHIONED

bourbon, house-smoked syrup, bitters | 14

**check out our special valentine cocktails inside!**

## DRAFT BEERS

### 'THE LOVE' GERMAN HEFEWEIZEN

Starr Hill Brewery, Crozet, VA | 9

### GOLD LEAF LAGER

Devil's Backbone Brewery, Lexington, VA | 9

### HOPWORK ORANGE IPA

Blue Mountain Brewery, Afton, VA | 9

### MILLER LITE

Miller Brewing Company, Elkton, VA | 7

## BOTTLED BEERS

### DOMESTIC MACROS

Budweiser, Bud Light | 7

### CRAFTS & IMPORTS

Yuengling Lager, Corona, Guinness Draught Stout, Heineken, Angry Orchard Crisp Apple Hard Cider | 8

As part of Hilton's commitment to sustainability, we only offer straws upon request. Thank you for helping us protect the world's oceans for the next generation and beyond.



## SNACKS & FINGER FOODS

**FRIED GOAT CHEESE**  
preserved walnut, vanilla-black pepper honey | 9

**LOBSTER ROLL BITES**  
butter-poached lobster, micro cilantro, fingerling potato chip | 14

## STARTERS

**CHEESE & CHARCUTERIE**  
garlic crostini, marinated olives, cornichons | 14

**CRISPY FRIED CAULIFLOWER**  
korean hot sauce, cilantro crema | 11

**FRIED BRUSSELS SPROUTS**  
preserved lemon, fresno chili, 4 year balsamic,  
basil, toasted pine nut, pecorino | 10

## SOUP & SALADS

**CAULIFLOWER SOUP**  
black pepper, olive oil, sumac | 8

**FIG, BACON & BLUE**  
artisan greens, roasted shallot, balsamic | 9

**CAESAR**  
romaine, pecorino cheese, lemon, anchovy dressing | 9

## STEAKS & CHOPS

**NEW YORK STEAK\***  
grilled 14 oz strip loin, steak sauce,  
garlic butter mushrooms, herbed carrots | 41

**SHORT RIB**  
braised bone-in beef short rib, braising jus, fried onions,  
herbed carrots, yukon gold potato purée | 39

**34 OZ TOMAHAWK STEAK\***  
pan-seared bone-in rib steak, garlic thyme butter | 82

## ENTRÉES

**SPANISH RISOTTO**  
saffron risotto, shrimp, chorizo sausage,  
mussels, peas, roasted cherry tomato | 29

**ROASTED CHICKEN**  
marble potatoes, carrots, salsa verde, aji amarillo | 28

**SEARED SALMON**  
heirloom root vegetables, celeriac purée,  
asparagus, saffron beurre blanc | 29

**SWEET PEA RISOTTO**  
crunchy cauliflower | 22

## SIDES

**YUKON GOLD POTATO PURÉE** | 6

**GARLIC BUTTER MUSHROOMS** | 7

**FINGERLING POTATO COINS** | 5

**HERBED CARROTS** | 6

**GRILLED BROCCOLINI** | 6

**HARICOTS VERTS** | 5

## be mine, valentine

3 courses - *prix fixe*

### FIRST COURSE

choice of one

**SCALLOPS**  
spinach, bacon,  
creamy parmesan sauce

**ROASTED BABY EGGPLANT**  
sundried tomato polenta,  
chermoula sauce

### MAIN COURSE

choice of one

**FILET MIGNON\***  
crunchy quinoa, soy-ginger dressing,  
sweet pea purée, demi-glace

**PAN SEARED HALIBUT**  
winter squash, lentils

### WILD MUSHROOM PASTA

angel hair, mushroom au jus,  
brown butter, bechamel

### DESSERT

choice of one

**CARROT CAKE**  
coconut ice cream,  
mandarin orange reduction

**"SOMETHING CHOCOLATE"**  
Valrhona dark chocolate mousse,  
honey-roasted hazelnuts, ganache

### PRESERVED LEMON CHEESECAKE

fresh fruit, matcha, raspberry gelato

**\$65/EACH**

## cupid's cocktails

**ROBIN'S NEST MARTINI**  
vodka, creme de cacao, cranberry | 13

**LOVE UNDER THE DOCK**  
Malibu coconut rum, pineapple, grenadine | 12

**SCARLET SOUTHERNER**  
Southern Comfort whiskey, cranberry, lime | 12

20% will be added to all checks as a gratuity for your server  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness