

Hal's Cafe

at the Crystal Hotel

Valentine's Day Menu

Wine Pairings

'23 **Umbrella Jimmy Rosé**
Edgefield
bouquet of fresh garden
herbs, pineapple, lemon,
& cantaloupe 11

'19 **Cabernet Franc**
Edgefield
dark currant, cherry, spice,
light tobacco 13.75

'19 **Tall Tree Chardonnay**
Edgefield
Asian pear, honey, apple,
oak & vanilla 13.75

'16 **Fireside Traditional Port**
Edgefield
Mexican chocolate, spice cake
& dark cherry 12

Cocktail Pairings

Butterfly Kisses
St Germain, *Blanc de Noir*, lemon,
butterfly *Frank Rum* 15

Naked in Manhattan
Woodford Reserve, Carpano
Bianco, ANX cherry bark-vanilla
bitters 16

Smoke Show
Banhez jovan, *Spar* triple sec,
cranberry, lime, orange oil 15

No Ordinary Love
Gables gin, strawberry, basil,
lemon, *Blanc de Noir* 15

Northwest Crab Fondue
sharp cheddar, *Hammerhead* ale fondue
& sourdough bread 21.50

Black Rabbit Red New York Steak*
red wine-mushroom demi-glaze, *Black Rabbit* blue
cheese butter, Yukon Gold mashed
potatoes, roasted garlic-broccolini,
roll & butter 34.50

Crangerine Dream Grilled Salmon*
fresh cranberry salsa, tangerine beurre blanc,
wild rice pilaf, garlic green beans,
roll & butter 28.25

Sweetheart Basque Cheesecake
deeply caramelized with a creamy center,
served with pomegranate coulis
& whipped cream 13.50

Chocolate Dipped Strawberries
12.50

no substitutions please. dietary restrictions will be considered

*Items are cooked to order. Consuming raw or undercooked eggs & meats
may increase your risk of foodborne illness.