

Valentine's Day

STARTERS

LOBSTER BISQUE • 16

Maine Lobster. Cream. Sherry.

FRENCH ONION SOUP • 14

Gruyère. Provolone. Crostini.

VYNE SALAD • 14

Mixed Greens. Julienne Carrots.

Cucumbers. Grape Tomatoes.

White Balsamic Vinaigrette.

CAESAR SALAD • 15

Romaine Lettuce. Grana Padano.

House Caesar. Crushed Croutons.

BEET CARPACCIO • 20

Orange Segments. Candied Pecans. Goat Cheese.

Mixed Greens. Poppy Seed Vinaigrette.

ARTICHOKE & BURRATA • 22

Crispy Artichoke. Fennel-Arugula Salad. Pistachio.

Basil-Parmesan Vinaigrette.

ROASTED BRUSSELS SPROUTS • 22

Maple-Bacon Aioli. Gorgonzola.

Crispy Prosciutto. Hot Honey.

LUMP CRAB CAKE • 22

Arugula. Tomato Jam. Sriracha Aioli.

COLD SEAFOOD PLATTER • 36

Crab Claws. Oysters. Jumbo Shrimp.

Cocktail Sauce. Mignonette. Lemon.

FRIED CALAMARI • 18

Spicy Marinara. Lemon-Caper Aioli.

Add Cherry Peppers or Gorgonzola • 3

PEI MUSSELS • 24

Garlic-Parmesan Cream Sauce or

Spicy Tomato Broth. Grilled Ciabatta.

GRILLED OCTOPUS • 25

Crispy Potato. Romesco. Chorizo.

PASTAS

FUSILLI ALLA VODKA • 28

San Marzano Cream Sauce.

Pancetta. Grana Padano.

LOBSTER TRUFFLE CARBONARA • 45

Maine Lobster. Organic Egg. Guanciale.

Grana Padano. Black Truffle.

GNOCCHI RAGU • 38

Slow-Braised Short Rib. San Marzano Sauce.

Whipped Ricotta.

GARGANELLI FUNGHI • 30

Wild Mushroom Sauce. Butter. Garlic.

TAGLIATELLE BOLOGNESE • 32

Pork And Veal Ragu. Grated Parmesan.

BLACK SPAGHETTI • 34

Shrimp Fra Diavolo. Chorizo. Fennel. Calabrian Chili.

ENTREES

VYNE BEEF WELLINGTON • 72

Filet Mignon. Mushroom. Shallot. Prosciutto. Puff Pastry.

Red Wine Demi-Glace. Roasted Baby Carrots.

WAGYU NEW YORK STRIP • 90

12-ounce A5 Australian Wagyu. Arugula. Red Onion. Tomato.

Cucumber. Crutons. Shaved Parmesan. Red Wine Vinaigrette.

SHORT RIB • 42

Slow-Braised Short Rib. Garlic Mashed Potatoes.

Crispy Fried Onions.

CHICKEN MILANESE • 34

Frisée. Gorgonzola. Dried Cranberries. Apple.

Lemon-Thyme Vinaigrette.

CHICKEN PARMIGIANA • 34

Panko-Parmesan Chicken Cutlet. Mozzarella.

Parmesan. San Marzano Marinara. Spaghetti.

MEDITERRANEAN LAMB CHOPS • 42

Butternut Squash. Pomegranate. Pine Nuts.

Peppadew Aioli.

DIVER SCALLOPS • 42

Parsnip Purée. Sautéed Kale. Bacon Lardons.

Salsa Verde.

CRAB-CRUSTED HALIBUT • 60

Sunchoke Purée. Chimichurri.

Crispy Spaghetti Squash.

HARVEST SALMON • 38

Roasted Squash. Farro. Shaved Brussels Sprouts.

Charred Tomato Vinaigrette. Basil Pesto.

NONNA'S EGGPLANT PARMIGIANA • 28

Layered Eggplant. Ricotta. Mozzarella.

San Marzano Marinara. Spaghetti.

vyne
restaurant & bar

EXECUTIVE CHEF JAMES PICCOLO

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

COCKTAILS

THE SMOKED BLACK FIG MANHATTAN • 15

Fig-Infused Up n' Down Colonel's Cut Bourbon. Avena. Carpano Antica.

DIRTY DILL • 13

Gin or Vodka. Dill Brine. Cornichon. Choice of Hot and/or Dirty.

VYNE OLD FASHIONED • 13

Up n' Down Rock & Bourbon. Smoke It • 2

QUEEN BEE • 13

Gin. Honey. Limoncello. Lavender. Prosecco.

ITALIAN MARGARITA • 14

Tequila. Clementine Liqueur. OJ. Amaretto. Lime. Agave.

HEMINGWAY DAIQUIRI • 14

Rum. Maraschino Liqueur. Grapefruit. Lime. Simple Syrup.

WINTER SPICED OLD FASHIONED • 14

Bourbon. Ginger. Clove. Cinnamon. Nutmeg. Smoke It • 2

BLUEBERRY THYME COLLINS • 13

Hanson Citrus Vodka. Fruitful Blueberry Liqueur. Lemon Juice. Thyme. Simple Syrup. Soda Water.

SPIKED NOG • 14

Spiced Rum or Bourbon. Apple Cider. Cranberry. Ginger Beer.

BLOODMOON COWBOY • 14

Mezcal. Blood Orange. Lime Juice. OJ. Agave Nectar.

THE SLEIGHRIDER • 14

Up n' Down Bourbon. Kahlua Espresso. White Chocolate Crema.

PINEAPEROL SPRITZ • 13

Pineapple-Infused Aperol. Pineapple Foam.

ROSÉ & SPARKLING WINE

TRANQUILLITY ROSÉ • 13/40

Floral. Melon. Strawberry. Cotton Candy.

WHISPERING ANGEL ROSÉ • 12/43

Pineapple. Mango. Apple Pastry.

LA MARCA PROSECCO • 12/42

Bright. Lively. Crisp. Fruity. Peach. Honey. Ripe Lemon.

BANSHEE 'TEN OF CUPS' SPARKLING BRUT • 14/52

Tropical Fruit. Green Apple. Citrus. Marzipan. Honeysuckle.

WHITE WINE

LUNA DI LUNA PINOT GRIGIO • 10/35

Apple. Lemon. Peach. Light Bodied.

TRANQUILLITY SAUVIGNON BLANC • 13/40

Grassy. Lemon-Lime. White Melon. Grapefruit.

TRANQUILLITY MUSCAT CANELLI • 13/40

Ripe Passion Fruit. Pear. Green Apple. Orange Blossom.

TRANQUILLITY CHARDONNAY • 13/40

Nectarine. Apple. Pear. Caramel. Buttery Finish.

BRAVIUM CHARDONNAY • 15/55

Pineapple. Mango. Apple Pastry.

EMPIRE ESTATE RIESLING • 12/43

Candied Lime. Ripe Apple. Baked Lemon. Ginger Spice.

RED WINE

TRANQUILLITY SANGIOVESE • 13/46

Cherry. Plum. Herbs. Violets. Medium Bodied. Silky.

TRANQUILLITY MERLOT • 13/44

Raspberry. Plum. Spice. Leather. Soft Tannins.

FOUR GRACES WILLAMETTE PINOT NOIR • 16/58

Potpourri. Sage. Red Currant. Raspberry.

VINA COBOS MENDOZA COCODRILO CORTE • 14/47

Bordeaux-style Red Blend. Plum. Sweet Spice. Dark Chocolate.

TRANQUILLITY CABERNET • 14/47

Black Cherry. Mocha. Earthy. Toast. Silky Tannins.

IRON AND SAND CABERNET • 16/60

Black Cherry. Blackberry. Coffee. Mocha. Vanilla.

TRANQUILLITY PETITE SIRAH • 15/47

Dark Fruit. Black Pepper. Licorice. Big Tannins.

TRANQUILLITY FOUR SISTERS BLEND • 15/50

Ripe Berries. Vanilla. Chocolate. Complex.

NON-ALC

7.50

BLACK CHERRY LEMONADE

GRAPEFRUIT CUCUMBER THYME & TONIC

PUMPKIN MULE

HOSMER MOUNTAIN BIRCH BEER

BEER

9.50

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FROM BREWBURY!