



The Club AT CLIFTON

One Enchanted Evening at The Club at Clifton

Celebrate love with gourmet food paired with exquisite wines, candlelight and your favorite love songs performed by Mike Pallini.

Friday, February 13th • 6:30pm



**Heavenly menu
crafted by
Executive Chef
Simon DeJohn
and Sommelier
Sonya Borys**

Enjoy champagne and chef's selected amuse-bouche upon arrival.



\$99*
per person
with
wine pairings
\$59*
per person
without
wine pairings

CONUNDRUM WHITE BLEND '23
Course 1: **STUFFED BELL PEPPER TRIO**
Sweet Potato & Avocado, Whipped Beets &
Garbanzo Bean, Apple & Fig, Roasted
Brussels Sprouts w/Poached Pear Balsamic.

**LA FÊTE DU ROSÉ COTES
DE PROVENCE ROSE '22**
FLOWERS CHARDONNAY
SONOMA COAST '24
Course 2: **CHILLED BOUILLABAISSE**
ÉTOUFFÉE
Creole inspired Seafood Broth, Shellfish &
Vegetable Ceviche, Green Goddess Rouille,
Grilled Crostini.

LOVEBLOCK PINOT NOIR CENTRAL OTAGO '21
Course 3: **LAMB MOUSSAKA**
Braised Lamb Shanks, Greek Orzo Pasta, Salsa Verde,
Eggplant & Wild Mushroom Duxelles.

UNSHACKLED CABERNET SAUVIGNON
CENTRAL COAST '23
Course 4: **BEEF TENDERLOIN**
Herb Roasted Tenderloin of Beef, Lyonnaise Fingerling
Potatoes, Roasted Root Vegetables, Sauce Foyot.

CUPCAKE VINEYARDS PROSECCO
Course 5: **RASPBERRY CREAMSICLE TRES**
LECHES CAKE
Raspberry-Soaked Sponge Cake, Nutella Whipped Cream,
Raspberry Lemon Wafers.

**Full
Bar
Available**

**Plus Tax and Gratuity*

Reservations and a \$50 deposit are required.

**Call for your table now for this most "Enchanted Evening" at 315-462-9333 or email
Office@cliftonspringscc.com. Kindly give your name, phone number and number of people in
your party and you will receive a confirmation email or call for your payment information.**

Deposit will be deducted from your total bill.



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