



VALENTINE'S DAY

FIRST

beet tartare

beets, pickled carrot, aioli, caper, cured egg yolk

or

french onion soup

onion beef broth, port, croutons, gruyère

or

shrimp toast

sourdough, brown butter aioli, pickled red onion, grana padano

SECOND

(included with 4 course option)

scallops

corn velouté, potato, herb oil

gnocchi

sweet potato, brown butter, brussels, grana padano

MAINS

chicken

herb stuffed, sour cream and chive potato, red wine jus, chef's vegetables

or

brasied short rib

bone marrow mash, roasted root vegetables, beef jus

or

herb crusted halibut

butternut squash purée, roasted potato, chef's vegetables

DESSERTS

chocolate hazelnut cake

raspberry sauce, white chocolate

or

vanilla tart

lemon curd, blueberry compote, meringue

3 course - \$65 or \$120 with wine pairings

4 course- \$79 or \$144 with wine pairings

