

Valentine's Menu

\$69, wine pairing \$29

FIRST COURSE

(select one)

OYSTERS CASINO

golden beet trinity, smoked trout caviar,
corn bread breadcrumbs, pedro jimenez vin redux

SILK POTATO & LEEK SOUP

silk potato leek, herb oil, crispy shallot

BABY KALE & QUINOA SALAD

pomegranate quinoa, baby kale, fennel,
mint almond gremolata, blood orange vinaigrette

Y select one: Charles Bove Sparkling Vouvray, Primosole Pinot Grigio, Frico Rosso Sangiovese

SECOND COURSE

(select one)

FILET MIGNON WITH MUSHROOMS*

truffle mash, grilled oyster mushrooms,
scratch steak sauce

RED FLANNEL CHICKEN BREAST

airline chicken breast, red flannel hash,
champagne beurre blanc

ANTARTIC SALMON*

almond parmesan salmon, scallop risotto,
hazelnut roasted asparagus, brown butter

VEGAN CACCIATORE

beyond sausage, tomato ragout, kale,
pearl onions, pinot noir, grilled potatoes

Y select one: Bonny Doon 'Gravitas', Bonny Doon 'A Proper Claret', Owen Roe 'Sharecroppers' Cabernet

THIRD COURSE

PETITE FOURS

selection of bite size pastries and candies

Y select one: Enza Prosecco, Chateau La Fleur D'Or Sauternes

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS
may increase your risk of foodborne illness. *Items are served raw or undercooked or contain
(or may contain) raw or undercooked ingredients