Valentine's Day Special Menu

Four Courses - 44 / Person

FIRST COURSE
choose one

WARM HUMMUS WITH SPICED LAMB
olive oil, tahini, pine nuts, Aleppo pepper, Za'atar, grilled pita

(V) (gfi) **FRESH GUACAMOLE**
warm lime tortilla chips, chili lime salt

(gfi) **TUNA TARTARE ***
ahi tuna, soy, wasabi, sesame oil, scallions, togarashi seasoning, toast

SECOND COURSE
choose one

(gfo) **ROASTED SUNCHOKE SOUP**
truffle oil, sunchoke chips, popover

(gfi) **GRILLED BABY ROMAINE SALAD**
crispy prosciutto, radish, Pecorino, smoked balsamic emulsion

(gfi) **ROASTED BEETS SALAD**
Dragsmith Farms micro-greens, goat cheese, hazelnuts, honey dijon dressing

HAPPY VALENTINE'S DAY

THIRD COURSE
choose one

Chef's Signatures
$10 additional

(gfi) **DIJON HERB CRUSTED FILET**
slow roasted beef for 8 hrs, smashed potatoes with chanterelle mushrooms, broccolini, porcini glaze
suggested Justin Cabernet 13.5 / 53

(gfi) **HONEY-PEPPER GLAZED STUFFED CHICKEN**
organic wild rice stuffing, broccolini
suggested Elouan Pinot Noir 12.5 / 46

ROASTED CHILEAN SEA BASS
harissa-lemon crust, spinach, curried farro
suggested Ferrari-Carano Fumé Blanc 10 / 39

(gfi) **HOUSE SMOKED PORK CHOP**
cider glaze, apple chutney, parmesan risotto, balsamic reduction
suggested Bodega Colome Malbec 12.5 / 45

(V) **PESTO PAPPARDELLE**
winter ratatouille, house pasta, Chévre
suggested Joel Gott Unoaked Chardonnay 9.5 / 37

FOURTH COURSE
choose one

NAPOLEON W/ FRESH BERRIES
flaky layers of puff pastry & vanilla custard cream

(gfi) **DARK CHOCOLATE MOUSSE**
Belgian chocolate, hazelnuts

(gfi) made without glutenous ingredients.

(gfo) gf option may be available. Ask your server

(V) vegetarian

*Item is served raw or under cooked or may contain raw or under cooked ingredients. consuming raw or under cooked items may increase chance of food bourne illnessess.