

Valentine's Day Special Menu

Four Courses - 45 / Person

FIRST COURSE

choose one

V SIGNATURE HUMMUS

tahini, spicy Zhug, pine nuts, Za'atar, Aleppo pepper, olive oil, grilled pita

TUNA TARTARE *

ahi tuna, soy, wasabi, sesame oil, quail egg, scallions, togarashi seasoning, toast

gfi LAMB DOLMAS

grape leaves, lamb, basmati rice, pine nuts, mint, tzatziki sauce

SECOND COURSE

choose one

gfo ROASTED SUNCHOKE SOUP

truffle cream, Gougère

gfi WEDGE SALAD

iceberg lettuce, blue cheese dressing, grape tomatoes, bacon, chopped egg

gf ROASTED BEETS

Dragsmith Farms micro-greens, pomegranate, Chèvre, hazelnuts

THIRD COURSE

choose one

Chef's Signatures
\$8 additional

ROASTED CHILEAN SEA BASS

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

gfi DIJON HERB CRUSTED FILET

slow roasted beef, Duchess potatoes, wild mushrooms, charred broccolini, béarnaise
suggested Justin Cabernet 13.5 / 53

gfi HONEY-PEPPER GLAZED STUFFED CHICKEN

Minnesota hand harvested & parched wild rice stuffing, charred broccolini
suggested Elouan Pinot Noir 12 / 46

LOBSTER RAVIOLI

sauce américaine
suggested Sonoma-Cutrer, Chardonnay 12 / 46

gfi HOUSE SMOKED PORK CHOP

apple chutney, parmesan risotto, charred broccolini, balsamic reduction
suggested Bodega Colome Malbec 12 / 46

V PESTO PAPPARDELLE

winter ratatouille, Chèvre
suggested Joel Gott Unoaked Chardonnay 9.5 / 37

FOURTH COURSE

choose one

WARM APPLE CRISP

oatmeal, brown sugar, vanilla ice cream, salted caramel

CHOCOLATE BREAD PUDDING

warm rich chocolate bread pudding, hot fudge, walnuts

HAPPY
VALENTINE'S
DAY

gf gluten free (please note our facility is not gluten-free)

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 illness.