

Valentine's Day Special Menu

Four Courses - 49 / Person

FIRST COURSE

choose one

- V SIGNATURE HUMMUS**
olive oil, tahini, pine nuts, Aleppo pepper, Za'atar, grilled pita
- V gfi FRESH GUACAMOLE**
warm lime tortilla chips, chili lime salt
- gfi LAMB CARPACCIO**
Olio Verde, Dukkah spices, Cypress Hill goat gouda, Adjika aioli, Dragsmith Farms microgreens

SECOND COURSE

choose one

- V gfi WILD RICE MUSHROOM SOUP**
Forest to Fork exotic mushrooms, organic wild rice, Sherry
- gfi GRILLED BABY ROMAINE SALAD**
crispy prosciutto, radish, Pecorino, herb vinaigrette
- V gfi ROASTED BEETS**
Dragsmith Farms micro-greens, goat cheese, hazelnuts, honey dijon dressing

THIRD COURSE

choose one

Chef's Signature

\$11 additional

gfi DIJON HERB CRUSTED FILET MIGNON

roasted whole, Duchess potatoes, asparagus, béarnaise

pairing suggestion Justin, Cabernet / 15

Limited availability

HOUSE MADE PASTA WITH GRILLED CHICKEN

fresh tagliolini, tomato, garlic, bacon, pecorino

pairing suggestion Lapostolle Apalta, Cabernet Blend / 12

SALMON & PIEROGI

blackened salmon, house pierogi w/ potato, chanterelle & caramelized onion, Chardonnay cream sauce

pairing suggestion Sonoma-Cutrer, Chardonnay / 15

gfi HOUSE SMOKED PORK CHOP

cider glaze, apple chutney, parmesan risotto

pairing suggestion Elouan, Pinot Noir / 13

V gfi GRAIN BOWL

wild rice, buckwheat, sorghum, amaranth, chickpeas, kale, roasted cauliflower, tahini, sunflower seeds, sherry vinaigrette, peppadews

pairing suggestion Twin Island, Sauvignon Blanc / 12

FOURTH COURSE

choose one

V TIRAMISU

lady finger cookies, espresso, Kahlua, mascarpone cheese, Dutch cocoa, hazelnut florentina

V WARM APPLE CRISP

oatmeal, brown sugar, vanilla ice cream, salted caramel

gfi made without glutenous ingredients.

V vegetarian

HAPPY
VALENTINE'S DAY

FEATURED WINES BY THE BOTTLE

Silver Oak, Cabernet / 99 (129 value)

Belle Glos, Pinot Noir / 69 (89 value)

Fleur de Prairie, Rosé / 42 (47 value)

Sonoma-Cutrer, Chardonnay / 49 (57 value)

Limited availability