

Valentine's Day Four Course Menu

\$95 for Two

add our sommelier's wine pairing selections for \$50 per person

Available Friday, Feb. 10th – Tuesday, Feb. 14th

STARTER FOR TWO *(choose one to share)*

KUMOMOTO OYSTERS* (half dozen)

served with ice wine vinegar mignonette

OR

GRILLED FLATBREAD

with butternut squash purée, french chestnuts and manchego cheese

SALAD

DUNGENESS CRAB

avocado, shaved fennel, citrus supremes, frisée and prosecco-black pepper vinaigrette

ENTRÉE *(choose one each)*

GRILLED RIBEYE*

grilled asparagus, german butterball potatoes and gorgonzola demi glace

OR

CARNAROLI RISOTTO

shaved black truffles, black trumpet mushrooms, cauliflower purée, irish farmstead butter and chives

DESSERT FOR TWO

COCONUT POUND CAKE

champagne-passion fruit sorbet, oven-roasted strawberries and shredded coconut

all items are available à la carte

*According to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions.