

Valentine's Day Menu

Available February 11th – 14th

Three Course Menu for Two \$75

add our sommelier's wine pairing selections for \$20 per person

(all items are available à la carte)

APPETIZERS

please select one item per guest

grilled asparagus

fried poached egg*, shaved fontina val d'aosta,
meyer lemon and black truffle oil . 12

oysters on the half shell

pinot noir mignonette . half dozen / 13

warm bucheron goat cheese

wildflower honey, fino cherry figs and basil . 12

ENTRÉES

please select one item per guest

grilled hills farm pork chop

broccoli raab, soft polenta, madeira melted shallots and almond oil . 26

pan roasted steelhead

brown butter mashed potatoes, wilted spinach and smoked tomato jus . 24

chestnut pappardelle

brussels sprouts chiffonade, black trumpet mushrooms, smoked cream,
pecorino sardo and lemon thyme . 20

DESSERTS

please select one item to share

espresso cake

almond shortbread and irish cream reduction . 11

brandied-fig ice cream

brown butter cookies . 11

*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