



HAPPY Valentine's Day

AMUSE BOUCHE

AHI TUNA CORNET

seaweed cone, crème fraîche, caviar
Benvolio Prosecco, Veneto, Italy 14

FIRST COURSE

select one

PEAR AND PROSCIUTTO SALAD

arugula, rye crumb, white balsamic glaze
Fleur de Mer Rosé, Côtes de Provence, France 14

OYSTERS ON THE HALF SHELL

champagne mignonette, black currant pearls, fennel pollen
Korbel Brut, California 14

FOIE GRAS

brown bread, rhubarb gastrique,
apple compote, freeze dried strawberry
Château Ste. Michelle Riesling, Columbia Valley, Washington 13

SECOND COURSE

select one

FILET OSCAR

grilled beef tenderloin, maine lobster,
whipped potato, asparagus, hollandaise
A to Z Wineworks Pinot Noir, Oregon 14

SEARED HALIBUT

andouille & blackened shrimp polenta,
mango beurre blanc, roasted purple cauliflower, avocado
Emmolo Sauvignon Blanc, Napa Valley, California 16

SEARED DUCK BREAST

sweet potato & apple hash, baby kale, sour cherry glaze
Ghost Pines Merlot, California 14

THIRD COURSE

select one

CHOCOLATE TORTE

triple berry coulis, vanilla bean whipped cream,
shaved chocolate

CHAMPAGNE SABAYON

strawberries, sugar cookie

Prix Fixe Dinner \$78 per person
Alcohol, Tax, and Gratuity not included
February 13th - 15th | Serving: 4:00pm - 9:00pm