

Happy Valentine's Day

AMUSE BOUCHE

chilled shrimp ◦ avocado toast

FIRST COURSE

choice of one of the following

candied beet & goat cheese salad

mixed baby greens ◦ candied pecans ◦ hibiscus vinaigrette

roasted tomato bisque

basil pesto ◦ herb oil ◦ crostini

INTERMEZZO

blood orange sorbet ◦ candied rose petal

SECOND COURSE

choice of one of the following

filet mignon

roasted fingerling potato ◦ chargrilled asparagus ◦ brandy-green
peppercorn demi-glace

local miso-glazed sablefish

toasted sesame ◦ soba noodles ◦ mushroom dashi

rack of lamb

toasted polenta ◦ seasonal vegetable ◦ tart cherry port wine jus

lemon-ricotta ravioli

browned butter ◦ crispy sage ◦ toasted pine nuts ◦ parmesan crumble

THIRDCOURSE

choice of one of the following

dark chocolate cake

red berry compote ◦ chocolate ganache ◦ cocoa nibs

tiramisu

marscapone ◦ berry gelée ◦ chantilly

\$80 per person
includes a champagne toast