

Valentine's Day

Course 1

Beet Salad

yogurt crema/ strawberry vinaigrette/ toasted hazelnut

Duck Ravioli

roasted apple/ sage/ red wine reduction

Mushroom Arancini

grilled radicchio/ fontina/ scallions

Course 2

Crab Tagliatelle

cherry tomato/ guanciale/ basil/ cream

Pan Seared Halibut

fregola/ cherry tomato/ arugula/ chimichurri sauce

6oz Petit Filet Mignon

garlic mashed potatoes/ brussels sprouts/ black truffle jus

Dessert

Maple Chamomile Crème Brulée

maple chamomile custard/ burnt sugar crust

Dark Chocolate Cake

raspberry sauce/ crème anglaise/ graham cracker crumb

prix fixe \$85 / with optional wine pairing \$130
(Wine pairings TBD)

Chef Adam Dooling

Valentine's Day

VEGETARIAN MENU

Course 1

Beet Salad

yogurt crema/ strawberry vinaigrette/ toasted hazelnut

Course 2

Mushroom Arancini

grilled radicchio/ fontina/ scallions

Dessert

Maple Chamomile Crème Brulée

maple chamomile custard/ burnt sugar crust

vegetarian \$50 / vegetarian with wine pairings \$95