

# Valentine's Day

## PRE FIX MENU

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### — FIRST COURSE —

#### **BEEF TARTARE**

Pickled Shallots, Organic Egg Yolk, Smoked Sea Salt, Dijonnaise, Toasted Brioche

*Louise De Grenelle Samur Rose, Loire Valley, France NV*

*or*

#### **ROASTED BABY BEETS**

Pistachio Purée, Truffle Goat Cheese, Beetroot Jelly, Blood Orange, Beetroot Coulis, Chioggia Beet Chips

*Trefethen Dry Riesling, Oak Knoll District of Napa Valley, CA 2017*

*or*

#### **CUPID'S ARROW OYSTERS FROM BRITISH COLUMBIA**

Smoked Trout Caviar, Pickled Persian Cucumber, Raspberry Mignonette

*Trincherio Mary's Single Vineyard Sauvignon Blanc, Napa Valley, CA 2017*

### — SECOND COURSE —

#### **OLIVE OIL POACHED LOCAL HALIBUT**

Parsnip Cream, Poached Bosc Pears, Sorrel Sauce, Hearts on Fire

*Baletto Chardonnay, Russian River Valley, CA 2015*

*or*

#### **SAFFRON RISOTTO**

Roasted Matsutake Mushrooms, Shaved Idiazabal Cheese

*Les Garnatxa Blanca, Priorat, Spain 2016*

*or*

#### **ROASTED FILET MIGNON**

Mushroom Panna Cotta, Wild Mushroom Cream, Glazed Nantes Carrots, Purple Peruvian Potatoes

*Black Slate Porrera Red Blend, Priorat, Spain 2015*

### — THIRD COURSE —

#### **BITTERSWEET CHOCOLATE POTS DE CRÈME**

Toasted Hazelnuts, Maldon Salt, California Olive Oil

*Fonseca Bin 27 Reserve Ruby Port*

*or*

#### **GOAT CHEESE CHEESECAKE**

Pistachio Crumble, Dry Fruit and Cardamom Compote, Raspberry Sauce

*Taylor Fladegate Chip Dry White Port*

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*Three Courses*

*\$60 per person / \$90 with wine pairing*

RESERVE YOUR TABLE