



## VALENTINE'S MENU

### BREAD SERVICE

*Acclaimed Becca Popovers*

### AMUSE

*Crab & Fennel Phyllo Tart*

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### FIRST COURSE

(PLEASE CHOOSE ONE)

#### ***Basil Marinated Strawberry Salad***

*Spring Organic Mix, Golden Beet Hearts, Candied Cashew, Blood Orange Vinaigrette*

**WINE PAIRING** TE PA "OKE" 2024, SAUVIGNON BLANC, NEW ZEALAND, MARLBOROUGH

#### ***Scottish Salmon & Avocado Tian***

*Scarlet Onion, Dill, Cucumber, Meyer Lemon, Tuille*

**WINE PAIRING** LUNDEEN 2024, PINOT GRIGIO, OREGON, WILLAMETTE

#### ***Asparagus Duet Cream Soup***

*White & Green Asparagus, Guajillo Oil, Crispy Basil*

**WINE PAIRING** LA COLOMBERA "DERTHONA" 2023, TIMORASSO, ITALY, PIEDMONT

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### MAIN COURSE

(PLEASE CHOOSE ONE)

#### ***Pan Seared Black Cod***

*Grilled Baby Zucchini, Zucchini Blossom, Yukon Potato-Corn Purée, Pink Peppercorn Vin Blanc*

**WINE PAIRING** EHRHARD RS ROSENECK KABINETT 2023, RIESLING, GERMANY, RHEINGAU

#### ***Citrus Sautéed Tiger Prawns***

*Thyme Hominy Cake, Sautéed Haricot Vert, Turnip, Red Eye Gravy*

**WINE PAIRING** CANTINA DEL FARNIO 2021, SANGIOVESE, ITALY, TUSCANY, CHIANTI

#### ***Wood Grilled Beef Tenderloin***

*Purple Peruvian Potato Purée, Grilled Asparagus, Merlot-Morel Mushroom Jus*

**WINE PAIRING** VINA LAS PERDICES 2022, MALBEC, ARGENTINA, MENDOZA

#### ***Rosemary Tea Brined Joyce Farm Chicken Breast***

*Tri-Color Quinoa Tabouleh, Glazed Sugar Snap Peas, Lemon-Thyme Sauce*

**WINE PAIRING** DOGWOOD AND THISTLE "CAVALIER CUVÉE" 2021, PINOT NOIR, CALIFORNIA, SONOMA COAST

#### ***Heirloom Tomato Cappelini***

*Thai Basil, Spinach, Pecorino Romano, Fava Beans, Hickory Smoked Rosé Sauce, Becca Basil Oil  
Add Lump Crab to Pasta \$9*

**WINE PAIRING** BIELER PERE ET FILS "CUVÉE SABINE" 2024, GRENACHE, SYRAH, CINSULT, FRANCE, PROVENCE, AIX EN PROVENCE

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### DESSERT

(CHOOSE ONE)

#### ***"The Heart"***

*Raspberry Cheesecake, Red Velvet Cake*

#### ***"Duet" For Two***

*White Chocolate Covered Strawberries, Mocha Éclairs, Macaroons*

#### ***Grand Marnier Crème Brûlée***

*Poached Pear, Cinnamon Tuille*

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**\$90<sup>++</sup> DINNER MENU | \$120<sup>++</sup>, WINE PAIRING ADD ON AVAILABLE FOR \$30**

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\*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness. Please advise your server of any food allergens. ++ Tax and Tip not included in price. For parties of 6 or more, a standard 20% tip is applied to your bill for your convenience. You may add an additional tip or adjust as you wish.

**GF** = Gluten Free **V** = Vegetarian  
**NF** = Nut Free **DF** = Dairy Free