

Valentines Day 2023

Featured Wines

2020 Domaine de Pignan- Chateau Neuf Du Pape -Blanc- France

2oz/ \$15 - 4oz/\$30 - 6oz/ \$45- \$175Btl

2018 Affinity- Cabernet- Napa Valley

2oz/ \$15 - 4oz/ \$30 - 6oz/ \$45 -175 Btl

2017 Mastro Janni- Brunello- Italy

2oz/ \$14 - 4oz/\$28 - 6oz/ \$42- 160Btl

Amuse-Bouche

Fried Oyster
Tuna Tartar, Wasabi Aoli

First Course

Celery Root Soup
Rock Shrimp, Saffron Crème Fraiche, Dill Oil

Arugula Salad
Roasted Beet, Goat Cheese, Toasted Hazelnuts, Pickled Red Onions, Beet Butter, Orange Thyme Vinaigrette

Foie Gras Brulee
House Made Truffle Brioche, Exotic Cultivated Mushrooms, Shallots Marmelade

Second Course

Strawberry Passion Fruit Sorbet

Third Course

Pan Seared Sea Scallops*
Wild Boar Ragout, Risotto, Shaved Brussels Sprout

Pan Seared Flounder
Lobster, Lentil, Carrot Ginger Puree, Lobster Emulsion, Shaved Fennel Salad

Duck*
Pastrami Spiced Breast, Wild Rice, Seasonal Greens, Cherry Gastrique Reduction

New York Strip*
Cauliflower Gratin and Puree, Trumpettes, Red Wine Truffle Sauce

Final

Grand Dessert
Sweet House Made Confections, Ice Cream, Fresh Berries

\$95.00 per person tips and tax not included