



Valentine's Day 2026

— Amuse —

Local Goat Cheese Crostini

slide ridge honey, fennel pollen

— First —

please choose

Steelhead Trout Crudo

blood orange molasses, fennel, dill

*add caviar + 30

Warm Burrata Salad

roasted baby beets, pistachio, aged balsamic, focaccia, lemon arugula

Wild Mushroom Conserva

black garlic cream, ricotta, pickled shallot, hill's kitchen sourdough

Solar De Ránde Rosado, Rioja Alavesa, Spain 2023

— Main —

please choose

Dover Sole

meyer lemon risotto, citrus pico, gooseberries

*upgrade to u12 scallops + 30

Domaine Chanson Viré-Clessé, Burgundy France 2022

Pan Seared Hanger Steak

parsnip purée, garlic & herb broccolini, black garlic jus

*upgrade to prime filet + 60

Clos de L'Espérance, Lussac-Saint-Émilion, France 2023

Herb Roasted Airline Chicken Breast

farro, baby carrots, thyme jus

Domaine Chanson Viré-Clessé, Burgundy France 2022

Roasted Root Vegetables

locally grown veggies, guajillo brown butter sauce, cilantro lime puree

Clos de L'Espérance, Lussac-Saint-Émilion, France 2023

— To Finish —

please choose

Raspberry Macaron

vanilla bean ganache, raspberry mousse, candied almonds

Cascina Montagnola Sornione, Piemonte, Italy 2019

Chocolate & Caramel

dark chocolate mousse, salted caramel

Graham's Six Grapes Port, Douro, Portugal

SATURDAY, FEBRUARY 14

\$79.95 PER GUEST | \$35 ADDITIONAL WINE PAIRING



BOOK
NOW!