

Valentine's Day 2020

1st Course

Beef Tenderloin Tartare

Squid Ink Tapioca Cracker, Cured Egg Yolk, Nori-Yuzu Aioli

Dungeness Crab & Avocado

Spring Herb Jus, Chilies, Citrus

White Asparagus & Rhubarb

Goat's Cheese Panna Cotta, Candied Ginger Vinaigrette, Tarragon

Raventos i Blanc de Nit / Sparkling Rose / Conca del Riu Anoia Spain / 2016

2nd Course

Cheese Tortellini

Hot Pork Sausage, Walnuts, Brodo

Spring Pea Risotto

Pecorino Cheese, Pistou

Veal Sweetbreads

Pickled Golden Raisin Puree, Celery Leaf, Farro

Roasted Mushroom

Ponzu Poached Egg Yolk, Lentils, Kombu Broth

Domaine Ostertag / Pinot Gris / Alsace France / 2016

3rd Course

36 Hour Roasted Beet

Duck Ragout, Pistachio, Miner's Lettuce

Domestic Lamb Loin

Harissa, Lemon Puree, Date Chutney, Falafel

Spring Vegetables Ala Greque

Artichoke Puree, Barley, Citrus, Herbs & Flowers

Roasted Swordfish

Bagna Cauda, Wood Sorrel

Dry Aged New York Strip

Roasted Hedgehog Mushroom, Cipollini Onion

Betz 'Pere de Famile' / Cabernet Sauvignon / Napa California / 2015

4th Course

Strawberry & Rhubarb Shortcake

Buttermilk Biscuit, Whipped Cream, White Chocolate

Chocolate Sundae

Chocolate Ice Cream, Blondie, Hazelnuts, Caramel, Whipped Cream, Cherry

Iced Lemon & Olive Oil Cake

Ginger & Herb Sorbet

Cirque Coffee Roasters / Weirdo Blend

Menu \$70

Wine Pairing \$40