

Valentine's Day

DINNER FOR TWO

\$95 per guest

OPTIONAL 5-COURSE WINE PAIRING

\$45 per guest

AMUSE

Sweet Potato Croquette
Pomegranate Molasses

FIRST COURSE (ONE SELECTION FOR THE TABLE)

Oysters (GF/DF) Apple Mignonette

Butter Chicken Meatballs Tomato Gravy, White Rice

Burrata (GFP/V)

Mint-Hazelnut Pesto, Balsamic, Sourdough

SECOND COURSE (EACH GUEST SELECTS ONE)

Butternut Squash Bisque (V / GF / DF)
Spiced Pepitas, Pumpkin Oil

Winter Lettuces (DF/GF/V)

Vanilla Bean Vinaigrette, Candied Pecans, Poached Pears

French Onion Soup Gruyere Toast

THIRD COURSE (EACH GUEST SELECTS ONE)

Scallops (GF)

Honey Roasted Carrots, Carrot Puree, Brown Butter Vinaigrette, Dill

Filet (GF)

Bearnaise, Confit Fingerling Potatoes, Wilted Spinach

Mushroom Squash Farro Risotto (V) Oyster Mushrooms, Butternut Squash, Parmesan

DESSERT FOR TWO

Heart Shaped Pillow (serves 2) White Chocolate, Macadamia, Vanilla Mousse, Raspberry