

Valentine's Menu 2019 - Wild Fish Restaurant - Little River

3 Course Set Menu \$65/head (Wine, tax, gratuity not included)

First (Choose One)

Oysters

Miyagi Oysters, Fanny Bay WA

Oysters with horseradish ginger lime mignonette, black Tobiko caviar.

Suggested pairing: Roederer Estate Brut \$16/Glass

Beet Salad

Shaved beet root, cara cara segments, frisee, mint, whipped Greek yogurt, citrus vinaigrette, sunflower seed butter.

Suggested pairing: Navarro Vineyards 2014 Chardonnay \$18/Glass

Ravioli

Mendocino Mushrooms,

Open-faced black trumpet mushroom ravioli, chive crème fraiche, shaved parmesan.

Suggested pairing: Phillips Hill Reisling \$15/Glass

Main (Choose One)

Sablefish

Moss Landing, f/v Sea Harvest

Crispy skin, fried polenta cake, sage and brown butter drizzle, braised chard.

Suggested pairing: Yorkville Cellars 2016 Sauvignon Blanc \$15/glass

Whole Crab

Half Moon Bay, Fisherman, f/v Mr Morgan

Dungeness crab in the shell, frisee salad, meyer lemon vinaigrette.

Suggested pairing: Yorkville Cellars 2014 Semillon \$17/Glass

Dessert (Choose One)

Black and White Crème Brulee

Suggested wine pairing: Navarro Late Harvest Reisling \$16

Meyer Lemon Ricotta Cheesecake

With almond praline anglaise.

Suggested wine pairing: Navarro Late Harvest Muscat \$16