

## 2021 VALENTINES Menu - 3 Courses - \$65/head

*(not inc. tax & grat)*

### **App**

Oysters (Shigoku/Miyagi)

Champagne vinaigrette & Fresno chili hot sauce

Suggested Pairing: Roederer Brut

or

Citrus and Beet Salad

Lusia & Red frilly mustard, Blood orange, red and candy cane beets, almonds

Suggested Pairing: La Marea 2019 Albariño

or

Cod 4 ways

Smoked, pickled, and rilette w/ grated bottarga

House pickles, beet tartar

Suggested Pairing: Navarro Vineyards 2016 Pinot Noir à la ancienne

### **Main**

Sablefish

Molokai pomme purée, roasted Cauliflower and romanesco, pomegranate gastrique

Suggested Pairing: Navarro Vineyards 2018 Reisling

or

Cioppino of Fresh Local Seafood, Herbs, Tomato

Suggested Pairing: Bernardus Santa Lucia Highlands Pinot Noir

Suggested Pairing: L'Petit Paysan 2019 Rose

or

### **Swordfish**

Mussels, Saffron- shellfish risotto, honey nut squash purée, shaved Brussels and Delicata

Suggested Pairing: Navarro 2018 Pinot Gris

or

Whole crab

Side salad and Carola potatoes

Suggested Pairing: Yorkville Cellars 2018 Semillon

### **Dessert**

Red Velvet chocolate cake

Suggested Pairing: Grahams 10 Year Old Tawny Port

or

Greek yogurt panna cotta w/ blood orange and preserved orange rind

Suggested Pairing: Navarro Vineyards Late Harvest Muscat