

Valentines Menu

4 Courses \$75/head - tax, grat not incl - drinks extra

First App

Oysters with pickled rhubarb mignonette, shaved horseradish
Uni & Oyster Shooters - sake, quail egg
Roasted Honeynut squash, blue cheese, walnuts, local truffle honey

Second App

Bittersweet Salad - mixed radicchio, blood oranges, candied pecans, goji pink peppercorn vin vinaigrette, roasted beets
Foraged Salad - mixed wild greens, pistachios, goat cheese, green herb vinaigrette, beet dust
Cauliflower Cashew Soup - chili oil, pumpkin seeds

Main

Sablefish - crispy skin, potato pave, root vegetable puree, beet dust
Tuna - miso umami broth, beech mushrooms, Asian pickles, green onion, blistered spicy peppers, soft soy egg
Petrale Sole - aromatic tomato puree, roasted tomato, fennel confit, roasted baby potatoes, micro greens, caraway aioli, urfa pepper
Wild Mushroom Polenta - parmesan cream, herb oil, pea shoots

Desserts

Burnt Basque Cheesecake - wild huckleberry compote
Brown butter chocolate chip cookie with vanilla ice cream and whisky fudge sauce
Chocolate pot du crème with white chocolate milk-crumb and rose petals

Valentine Cocktail - Blood Orange Margarita - \$18

Fresh squeezed sanguinello's from Schletewitz Organic Ranch