

VALENTINE'S DAY DINNER

FEBRUARY 14TH 5:30PM TO 9:30PM

1ST COURSE

Choice of

PANCETTA WRAPPED PRAWNS

spicy romesco

DUCK CONFIT

puffed pastry/spiced persimmon chutney/chili syrup

PAN SEARED DIVER SCALLOPS

truffled pea coulis/pickled onion/fresh mint

2ND COURSE

Choice of

SHRIMP BISQUE

crème fraiche/fresh chives

HOUSE SALAD

roasted bosc pear/bleu cheese/candied pecans/pomegranate vinaigrette

3RD COURSE

Choice of

BRAISED SHORT RIB

parsnip potato puree/baby root vegetables/Cabernet reduction

MOROCCAN RACK OF LAMB

Mediterranean couscous/baby carrots/zinfandel fig saba

PAN SEARED HALIBUT

potato latka/sautéed pea greens/grapefruit beurre blanc

GRILLED FILET OSCAR

dungeness crab/asparagus/fingerling potatoes/bearnaise

FINISHING TOUCH

A TASTING PLATE FOR 2 TO INCLUDE

crème brulee/Equus brownie sundae/red velvet cake

75 per person

Corkage fee \$15~we are happy to waive corkage for every bottle purchased from our cellar
18% gratuity will be added to all parties of six or more