



Valentine's Day Prix Fixe Menu

Wednesday, February 14, 2018



Amuse-Bouche

Herbed goat cheese stuffed sweet pepper, lamb's lettuce

Starters (choose one)

Lobster Bisque

with lobster hushpuppy

Forest Mushroom & Short Rib Cigar

Fried gnocchi, watercress, balsamic, pan jus

Strawberry and Burrata Salad

Mache, micro herbs, golden beet, toasted pine nuts, strawberry-balsamic, basil oil

Recommendations

Veuve Clicquot Champagne

\$17 gl / \$47 half / \$77 btl

2015 Frank Family Pinot Noir

\$14 gl / \$41 btl

2016 Rombauer Sauvignon Blanc

\$15 gl / \$43 btl

Main Entrées (choose one)

[Add lobster tail to any entree \$20]

Split Roasted Cornish Hen

White corn polenta cake, glazed baby carrots, corn and roasted poblano succotash

2015 ZD Chardonnay

\$16 gl / \$48 btl

Grilled Filet Mignon & Lobster Ravioli

Wild boar and root vegetable hash, green bean bouquet, demi, truffle cream

2012 Silver Oak Cabernet Sauvignon -

Alexander Valley

\$25 gl / \$95 btl

Roasted Halibut

Black rice croquette, saffron cream, oven-dried cherry tomato relish, pistou

2015 Rombauer Chardonnay

\$18 gl / \$59 btl

Herb and Panko Crusted Lamb Chops

Duck fat marble potatoes, green bean bouquet, sweet pepper romesco, eggplant caviar

2014 La Crema Pinot Noir

\$14 gl / \$43 btl

Roasted Cauliflower & Fennel Manicotti

Ricotta cheese, vegetable marinara, roasted artichoke, smoked tomato coulis

2014 Frank Family Zinfandel

\$14 gl / \$45 btl

Desserts (choose one)

White Chocolate Mousse Semi Freddo

Raspberry whipped cream, decadence bites, chocolate shell

Spark of Love

(vodka, cranberry juice, champagne with berry garnish)

\$13

Pomegranate Rose Pot de Crème

Almond macaroon, whipped cream

2012 Frank Family Blanc de Blancs

\$17 gl / \$85 btl

Dark Chocolate Cake Truffle

Strawberry panna cotta, strawberry port reduction

French Kiss

(vodka, Chambord, white chocolate liqueur, raspberry)

\$13

\$85 per person

does not include tax or gratuity

Corkage \$20

18% automatic gratuity and one check for parties of 7 or more

Executive Chef
Roderick Williams

Sous Chef
Eric Rademacher