



Valentine's

MENU

Prix Fixe Menu \$95 ~ Optional Wine Pairings ~ \$55



Choose one each for each course

COURSE ONE

Oysters on the half shell ~ mignonette, charred lemon, caviar

Ahi Poke ~ avocado, wakame, soy pearls, tobiko, wonton

Savory Bleu Cheese Cheesecake ~ honey, balsamic cherry reduction, pear, crostini

Wine Pairing ~ Domaine Carneros Brut Rosè, Carneros, Napa Valley

COURSE TWO

Roasted Beet Salad ~ arugula, chèvre, figs, candied pecans, citrus vinaigrette

Wine Pairing ~ Hubert Brochard Sancerre, France or Au Bon Climate Pinot Noir, Santa Barbara

Lassen Steelhead Trout Cake ~ buerre blanc, sweet pepper confetti, micro greens

Wine Pairing ~ Trefethen Dry Riesling, Napa Valley or Au Bon Climate Pinot Noir, Santa Barbara

COURSE THREE

Beef Wellington ~ garlic mash, mushroom duxelles, bordelaise, heirloom carrots

Wine Pairing ~ Post and Beam Cabernet Sauvignon, Napa Valley

Rack of Lamb ~ parmesan polenta, mushroom demi glaze, broccollini

Wine Pairing ~ Chateau Cantenac Brown, Margaux, Bordeaux, France

Seared Scallops ~ cauliflower puree, heirloom carrots, brown butter sauce, bacon jam

Wine Pairing ~ Ramey Chardonnay, Russian River Valley, Sonoma

DESSERT

Crème Brûlée ~ blackberry coulis, candied orange

Wine Pairing ~ Heinz Eifel Ice Wine

Chocolate Ganache Tart ~ honey salted whipped cream, blackberry

Wine Pairing ~ Dows Vintage Port 2017

A la carte options available