

Valentine's Day Prix Fixe Menu

Four Courses \$55 With sample wine pairings

\$70

Select one item from each course.

First

Smoked Salmon Tartare

Egg, minced shallot, parsley, capers, horseradish crema

Mushroom Crespelle

Parmesan cream sauce, tempura asparagus

(Gruet Brut Champagne)

Second

Grilled Romaine

Lemon peppercorn dressing, parmesan tuile, crispy pancetta

Beet Salad

Roasted beets, blackberries, fried goat cheese round, blackberry/sherry vinaigrette, frisee

(Brandcott Sauvignon Blanc)

Third

Beef Tenderloin

Potato gratin, broccolini, demi

(R. Mondavi Cabernet Sauvignon)

Pan Seared Halibut

Ratatouille/caponata, preserved lemon

(Banfi Reserva Chianti)

Ravioli

Ricotta, mozzarella, tomato sauce, pesto, crispy spinach

(St Francis Old Vines Zinfandel)

Fourth

Lemon Cheesecake with Rose Gelee & Raspberries

Chocolate-Caramel Tartlet

(Risata Moscato OR Sanderman Founders Reserve Port)