

firefly grill VALENTINE'S DAY TASTING

20 YEARS

FIRST COURSE

WARM LEEK AND GARLIC

VICHYSSOISE v

'ROLLING LAWNS' CREAM, LEEK, GARLIC, POTATO,
TOASTED FOCACCIA CROUTON, CHIVE

WINE PAIRING: JOSEPH DROUHIN FRENCH BURGUNDY

PORTUGUESE BOUILLABAISSE GF +\$10

HOUSE-MADE FISH STOCK, POACHED COD, SCALLOP,
SHRIMP, 'SMOKING GOOSE' FENNEL SAUSAGE, SAFFRON,
TOMATO, RED PEPPER ROUILLE, GRATED GRUYÈRE

WINE PAIRING: J VINEYARDS CUVEE 20 BRUT

OR

SECOND COURSE

RADICCHIO AND BELGIAN ENDIVE SALAD GF/V

SHAVED RADICCHIO, BELGIAN ENDIVE, ORANGE VINAIGRETTE, TARRAGON, TOASTED CASHEW,
'CYPRESS GROVE HUMBOLDT FOG' CHÈVRE, PICKLED GOLDEN BEET

WINE PAIRING: PINE RIDGE CHENIN BLANC + VIognier

THIRD COURSE

ROASTED BABY CARROT GF/V

CHARRED BABY CARROT, ROASTED BEET PURÉE, TOASTED HAZELNUT, MUSTARD VINAIGRETTE, CHERVIL

WINE PAIRING: HUGL GRUNER VELTLINER

FOURTH COURSE

GRILLED PORK BELLY GF

SMOKED PORK BELLY, BLACKBERRY GASTRIQUE, BRAISED CIPOLLINI ONION, CREAMY POLENTA

WINE PAIRING: BÖEN TRI-COUNTY PINOT NOIR

FIFTH COURSE

BLACK COD EN PAPILLOTE GF

PAPER-WRAPPED BLACK COD, CHARRED LEMON, FENNEL, BLISTERED CHERRY TOMATO, OLIVE OIL, DILL

WINE PAIRING: PIEROPAN SOAVE CLASSICO

SIXTH COURSE

BEEF CHEEK AND BLUE CHEESE GF

BEEF CHEEK ARANCINI, 'MAYTAG DAIRY FARMS' BLUE CHEESE CREAM, PARSLEY

WINE PAIRING: DA VINCI CHIANTI RISERVA

SEVENTH COURSE

CHOICE OF ENTRÉE:

ADD-ON: 8 OZ. PICKED LOBSTER TAIL \$35

CHOICE OF STEAK GF

firefly WHIPPED POTATOES, HOUSE DEMI-GLACE

4 OZ. PAN-ROASTED FILET • 8 OZ. BROILED FILET +\$25 • 18 OZ. PRIME T-BONE STEAK +\$35

18 OZ. BONE-IN CENTER-CUT STRIP STEAK +\$35

ADD-ONS

GRILLED SHRIMP... 5 PER GRILLED MUSHROOMS... 4 GRILLED ONIONS... 4 'POINT REYES' BLUE CHEESE... 6

DUCK CONFIT GF

DUCK FAT PARSNIP PURÉE, TARRAGON AND FENNEL SALSA VERDE,
CRANBERRY REDUCTION, ROASTED STRIPED BEET

PATAGONIAN SALMON GF

SHRIMP AND LOBSTER VELOUTÉ, FRIED LEEK, GREMOLATA,
ROASTED TRUMPET MUSHROOM, NEW POTATO

PISTACHIO AND HERB CRUSTED PORK TENDERLOIN GF

SMOKED PUMPKIN PURÉE, RED WINE-BRAISED CIPOLLINI ONION,
ROASTED NEW POTATO

SEARED U-10 SCALLOP +\$35

LEMON THYME CRAB BISQUE, JUMBO LUMP CRAB, PEARL COUSCOUS,
CRACKED CORIANDER, MINT

BEEF SHORT RIB BOURGUIGNON GF +\$25

BRAISED SHORT RIB, CLASSIC BEEF BOURGUIGNON,
firefly WHIPPED POTATOES

'MILLER FARM' CHICKEN GF

TARRAGON DIJON CHICKEN JUS, ROASTED POTATO,
TARRAGON AND FENNEL SALSA VERDE

LAMB LEG RAGOUT GF

WHITE WINE SAUCE, ENGLISH PEA RISOTTO, MINT, LEMON

WINE PAIRING CHOICE:

QUILT NAPA VALLEY FUME BLANC • BUEHLER RUSSIAN RIVER CHARDONNAY • ROUND POND KITH & KIN CABERNET
RENATO RATTI OCHETTI NEBBIOLO

MUSHROOM RAGOUT GF/V

TRUMPET, SHIITAKE, OYSTER, AND CRIMINI MUSHROOM, SHERRY,
PARSLEY SOFRITO, MUSHROOM BROTH RISOTTO, FRESH BLACK PEPPER

EIGHTH COURSE

GOAT CHEESE ICE CREAM

RASPBERRY, TOASTED SHORTBREAD CRUMB, MINT

WINE PAIRING: PRAIA VINHO VERDE

4 COURSES (1•2•7•8) \$85
WITH WINE \$105

6 COURSES (1•2•4•5•7•8) \$105
WITH WINE \$135

8 COURSES \$135
WITH WINE \$175

GF - GLUTEN FREE / V - VEGETARIAN

TO OFFSET RISING COSTS, A 5% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS. THIS MAY BE REMOVED UPON REQUEST.

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE NOTIFY YOUR SERVER WHEN ORDERING.

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