

firefly grill

20 YEARS

VALENTINE'S DAY TASTING

FIRST COURSE

WARM LEEK AND GARLIC
VICHYSOISE ^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 CUVÉE 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

MUSHROOM RAGOUT ^{GF/V}

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

WINE PAIRING CHOICE:

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

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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