

Dinner Bread Service Rise Bakery Sourdough, Bourbon Liver Mousse, Cultured Butter		By The Glass	
First Course Marble Grade 9 Wagyu Strip Steak Tataki Spring Onion Ash, Mushroom Mousse, Ponzu, Scallion Oil, Marinated Enoki, Fried Leek Bradford Collard Greens Salad White Anchovy, Parmesan-Peppercorn Dressing, Benne, Pickled Onion, Cornbread		Sparkling Jacquinet-Dumez “Dialogie” Champagne, France <i>Red Fruit, Puff Pastry, Lime Zest / 23</i> Albet I Noya “Petit Albet” Brut Reserva Penedès, Spain <i>Ripe White Fruit, Herbs, Fresh Flowers / 14</i> White / Rosé / Orange Famille Bruno Lafon “Le Fruit Defendu” Piquepoul France <i>Lime, Lemongrass, Bright / 13</i> Harper Voit “Surlie” Pinot Blanc Willamette Valley, Oregon <i>Nectarine, Almond, Basil, Full Mouth Feel / 15</i> Pigoudet Première Rosé Provence, FF <i>Berry, White Peach, Mineral, Floral/ 15</i> Azimut “Brisat” Orange Penedès, Spain <i>Citus, Honey, Almond, Lychee, Orange Flowers / 15</i>	
Second Course Butternut Squash & Goat Cheese Raviolo Orange-Balsamic Nduja Sauce, Fennel, Kale Carrots in Threes Spiced Carrot, Carrot Marmalade, Carrot Chicharron, Sumac-Beet Yogurt, Rutabaga		Reds Demarie Roero Riserva Nebbiolo Piedmont, Italy <i>Ripe Black Cherry, Cocoa, Violet / 15</i> Hazelfern Pinot Noir Willamette Valley, Oregon <i>Cherry, Currant, Rose / 17</i> T. Berkley Wines Cabernet Franc North Coast, California <i>Blueberry Compote, Red Currant, Clove / 16</i>	
Third Course Hokkaido Sea Scallop Ssamjang Sauce, Carolina Gold Rice, House Kimchi, Baby Bok Choy, Cucumber Relish Timberock Farm Duck Breast Thigh Confit & Red Pea “Cassoulet’, Celery Root Puree, Sherry Gastrique, Truffled Crackling & Sourdough Crumb		Dessert Course Meyer Lemon Tart Strawberry Elderflower Conserva, Swiss Meringue, Shortcake Crumb Chocolate Brioche Donut Holes Pink Peppercorn Frozen Yogurt, Crystallized Dark Chocolate, Tart Cherry Compote Glass of Elisa Cremant de Loire Sparkling	
Valentine’s Weekend Pre Fixe Menu 2026 Four Course Appropriately Portioned Tasting Including A Glass Of Sparkling Wine With Dessert/ 125pp			
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.			
All artwork curated by Art & Light Gallery			