

VALENTINE'S DAY TASTING MENU

'five' course menu 75 pp

wine pairing 40 pp

house red, white or sparkling 40 bottle

amuse bouche | vol au vent

puff pastry, whipped goat cheese, sonoma honey, fresh thyme

suggested pairing : prosecco | **montelliana** | veneto | nv

first course | blue crab croquettes

crispy crab, shaved fennel, lemon–dill vinaigrette

suggested pairing : sauvignon blanc : sémillon | **grand jean** | bordeaux | 2023

second course | stuffed branzino

spinach mousse, lemon, extra-virgin olive oil

suggested pairing : sauvignon blanc | **ten sisters** | marlborough | 2024

intermezzo | sparkling citrus sorbet

meyer lemon & orange, prosecco

third course | petit filet mignon (trio)

blue cheese, au poivre, demi glace

suggested pairing : cabernet sauvignon : sangiovese | **il bacchanale** | tuscan | 2018

fourth course | duck confit stroganoff

fresh egg pasta, wild mushrooms, cream, confit duck, parmesan

suggested pairing : grenache : syrah : carignan | **rayne** | rhone-carianne | 2021

fifth course | molten chocolate cake

vanilla crème anglaise

SONOMA

restaurant and wine bar

VALENTINE'S DAY TASTING MENU

'five' course vegetarian menu 75 pp

wine pairing 40 pp

house red, white or sparkling 40 bottle

amuse bouche | vol au vent

puff pastry, whipped goat cheese, sonoma honey, fresh thyme

suggested pairing : prosecco | **montelliana** | veneto | nv

first course | potato & leek croquettes

potato, leek, shaved fennel, lemon–dill vinaigrette

suggested pairing : grüner veltliner | **count karolyi** | austria | 2024

second course | vegetable roulade

zucchini, ratatouille, lemon, extra-virgin olive oil

suggested pairing : sauvignon blanc : sémillon | **grand jean** | bordeaux | 2023

intermezzo | sparkling citrus sorbet

meyer lemon & orange, prosecco

third course | roasted cauliflower steak (duo)

blue cheese, chimichurri

suggested pairing : viognier | **glunz** | paso robles | 2023

fourth course | wild mushroom stroganoff

fresh egg pasta, wild mushrooms, dijon cream, aged parmesan

suggested pairing : pinot noir | domaine du val lamartinien | bourgogne | 2022

fifth course | molten chocolate cake

vanilla crème anglaise