

VALENTINE'S DINNER



MENU



PRIX FIXE MENU

Valentine's Day

THREE Course \$80 or FOUR Course \$95

FIRST COURSE (SELECT ONE)

Roasted Baby Carrots (gf, veg)

Whipped Fromage Blanc, Sumac Granola, Pea Tendrils

Celery Root & Apple Vichyssoise (gf, nuts)

Hazelnut Oil, Crushed Hazelnuts, Smoked Baby Scallops

SECOND COURSE (SELECT ONE)

Dungeness Crab Salad (gf)

Blood Orange, Frisée, Avocado, Preserved Lemon Dressing

Burrata (veg)

Strawberry Consommé, Pickled Mustard Seeds, Citrus Lace, Crostini

Peppered Beef Carpaccio

Horseradish Crème Fraîche, Olive Crumbles, Cress, Focaccia

THIRD COURSE (SELECT ONE)

Filet Mignon (gf)

Truffle Potato Pavé, Sauce Périgueux

Seared Seabass (gf)

Charred Carrot & Bosc Pear, Frisée Salad, Pickled Raisins

Mushroom "Scallops" (gf, veg)

Preserved Lemon & Rasin Butter, Capers, Truffle Potato Pavé

FOURTH COURSE (SHARED)

Chocolate Almond Marquise

Raspberry Ganache, Raspberry Sorbet

À la Carte Option

(SERVED BETWEEN COURSE 2 & 3)

Seafood Tower

(SERVES TWO)

(6) Local Oysters, (4) Dungeness Crab Spoons, (4) Uni Toast, (2) Ceviche Cups,
(2) Scallop in Strawberry Hibiscus Aguachili, (2) Potato & Caviar Nests

