



Valentine's 2018

THREE COURSE MENU \$50

FIRST COURSE

APPETIZERS

FRIED ARTICHOKEs, deviled crab, meyer lemon gremolata
CELERY ROOT SOUP, marcona almond, white chocolate, granny smith apple
HOUSE CURED PANCETTA, gemelli pasta, broccolini, grilled lemon, chili breadcrumbs
TUNA TARTARE, brown butter aoli, oyster root chips, basil oil

SECOND COURSE

ENTREES

HIDDEN FJORD SALMON, sweet potato, swiss chard, horseradish creme
SPINACH RISOTTO, delicata squash, hen of the woods mushroom, parmesan
HERB-ROASTED CHICKEN, baby carrots, kale chips, chili-bourbon citrus glaze
PRIME FLAT IRON STEAK, brussel sprouts, fingerling potatoes, smoked butter

THIRD COURSE

SWEET

ALMOND CAKE, lemon curd, sugar cookie, blood orange gelato
CHOCOLATE SEMIFREDDO, brandy cherries, chocolate crumble, candied beets, chantilly cream
TRIO OF SORBETS, blood orange, raspberry, mango