



VALENTINES DAY 2016

SATURDAY, FEB. 13TH - SUNDAY, FEB. 14TH

\$95 plus gratuity

FIRST COURSE

Tapas Platter Of:

Hamachi Tartare, Crème Fraîche,
Avocado, Chili Oil, Crispy Hominy

Tuna, Blood Orange Ponzu, Serrano

Arctic Char, Roasted Pepitas,
Warm Peanut Oil

SECOND COURSE

Choice Of:

Roasted Hen Of The Woods, Shallot,
House Vinegar, Organic Egg

Butter Lettuce Salad,
Smoked Tomato-Blue Cheese Vinaigrette,
House Bacon

Brussels Sprouts, Cotija, Currants,
Toasted Pine Nuts

Acorn Squash Ravioli,
Brown Butter, Crispy Sage

MAIN COURSE

Choice Of:

Buffalo NY Strip, Carrot Puree,
Grilled Bok Choy, Shitake

Lamb Chops Scottidito,
Maitake Oatmeal, Citrus Aioli

Blackened Redfish, Charred Tomatoes,
White Bean Stew, Crispy Basil

DESSERT

Chef's Sweet Surprise