



VALENTINE'S DAY Prix Fixe Menu

\$75 per guest, bread, three courses prix fixe, & sparkling toast.

Select Appetizer & Main:

BREAD

Sourdough

Honey Butter, Fennel Pollen (v)

Noir Hackleback Caviar For Two +\$42

Preserved Lemon Crème, Cured Egg Yolk, Chive, Sourdough

APPETIZERS

Salt Baked Beets

Sunflower Seed, Blackberry (gf, ve)

Salmon Crudo

Marcona Almond, Citrus (gf)

Lettuces

Whipped Feta, Bell Pepper Hot Sauce, Breadcrumbs (v)

Grilled Shrimp +\$5

Snap Peas, Roasted Garlic, Coconut (gf)

MAIN

Seared Yellowfin Tuna

Sunchoke, Hazelnut, Madeira (gf)

Amish Chicken

Butternut Squash, Mandarin, Grilled Chicory (gf)

Gnocchi

Oyster Mushroom, Tuscan Kale, Aged Parmesan (v)

Flat Iron Steak +\$10

Potatoes, Cashew, Charred Pepper (gf)

DESSERT

Chocolate Lover's Black Out Cake

Chocolate Icing, Raspberry

*(v) vegetarian, (ve) vegan, (gf) gluten free Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Items marked with * are served raw or undercooked - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*