



# 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.