



Valentine's Day 2019

3 Course Dinner Menu - \$68

Traditional Wine Pairing (T) - \$30

Reserve Wine Pairing (R) - \$50

First Course (choice of)

Fermented Hen of the Wood & Beech Mushrooms Carpaccio

crispy enoki mushrooms, slow roasted baby heirloom tomatoes, blistered fresno chili gremolata

Ahi Tuna Crudo

sake citrus gazpacho, lotus chip, horseradish bavarian cream, pomegranate ponzu gelée

Slow Braised Short Rib Dumpling Pancake

braeburn apple & cabbage slaw, julienne scallions, kim chi aioli

NV Avissi Prosecco (T)

NV Veuve Cliquot Champagne, Reims (R)

Main Course (choice of)

Kaffir Lime & Garlic Patagonian Prawns

red curry grits, sauté mustard greens, baby bok choy, toasted hazelnut

Lemongrass Marinated Grilled Duroc Pork Chop

spicy dan dan noodles, seasonal mix mushrooms, sautéed garlic rapini

Prime 12oz Grilled New York Strip

cauliflower mash, roasted brussels sprouts, fermented yuzu chimichurri

Vegan Vietnamese Sautéed Glass Noodle

spicy gochujang sauce, sautéed bok choy, beech & maitake mushrooms, baby round carrots

2012 Barnett Vineyards Chardonnay, Carneros (T)

2015 En Route Chardonnay, Russian River Valley (R)

or

2014 Motto, Cabernet Sauvignon, Sonoma (T)

2015 Stags Leap 'Artemis', Cabernet Sauvignon, Napa Valley (R)

Dessert (choice of)

Strawberry Short Cake Macaron

vanilla bourbon cream, strawberry compote, toasted white sesame

Dark Chocolate Mousse Profiterole

toasted marshmallow cream, chocolate rice crisp pearls, toasted

2015 Domino Moscato, California (T)

2014 Clos Jurolat Jurancon, France (R)