

Valentine's Dinner Menu

\$89 per person

Starters

choice of

A TWIST TO WILD BOAR

crushed tomatoes / ca pepper / walla walla onions / pinot noir reduction / touch of marinara

EAST COAST OYSTERS +\$3

iced champagne ginger shallot mignonette / classic accompaniments

CAESAR SHAVED

classic romaine Caesar

BLT WEDGE

local baby iceberg lettuce / Maytag Farms blue cheese / cherry tomatoes / applewood bacon / scallions / blue cheese dressing

Sides

choice of

GARLIC YUKON GOLD POTATO PUREE +\$12

CREAM OF SPINACH +\$12

SAUTEED WILD MUSHROOMS +\$12

Entree

choice of

APPLEWOOD SMOKED CHINOOK SALMON

served medium / broccolini / organic carrots / champagne unagi sauce

SEA BASS

sautéed spinach / shiitake / calabrese peppers / yuzu hanakatuz glaze

8 OZ CENTER CUT PRIME FILET +\$3

16 OZ CENTER CUT NEW YORK STRIP

LINGUINI PRIMAVERA

medley of vegetables / zucchini / squash / Spanish pink vodka

ZESTY HERBED CHICKEN

garlic mashed potatoes / roasted onions / rosemary / champagne herb ajus

Dessert

choice of

NEW YORK CHEESECAKE

LIMONCELLO SPONAGE CAKE

HEART-SHAPED CHOCOLATE MOUSSE

CHAMPAGNE TOAST

(FOR 2, available only at the end of the meal)

Party of 4 or more 18% gratitude added. No splitting, No substitution.
3.75% surcharge will be added to all guest checks to help overcome increasing costs and to support recent increases in minimum wage and benefits to our dedicated team.

