

\$70
Per Person
to-go

A Valentines MENU TO-GO

Starters choice of

A TWIST TO WILD BOAR

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

EAST COAST OYSTERS G.F. – D.F.

+\$3

iced champagne ginger shallot mignonette / classic
accompaniments

CAESAR SHAVED BRUSSELS SPROUTS G.F

classic romaine Caesar / shaved brussels sprouts
add anchovies \$2

BLT WEDGE G.F.

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

Entrees choice of

APPLEWOOD SMOKED CHINOOK SALMON

served medium / braccolini / organic carrots / champagne unagi sauce

SEA BASS

sauteed spinach / shitake / calabrese peppers /
yuzo hanakatuz glaze

8 OZ FILET CENTER CUT

+\$3

14 OZ NEW YORK CENTER CUT

LINGUINI PRIMEVERA

medly of vegetables / zucchini / squash / Spanish pink vodka

ZESTY HERBED CHICKEN

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

Sides

GARLIC YUKON GOLD POTATO PUREE +\$12

CREAM OF SPINACH +\$12

SAUTEED WILD MUSHROOMS +\$12

Dessert choice of

NEW YORK CHEESECAKE

LIMONCELLO SPONGE CAKE

HEART-SHAPED CHOCOLATE MOUSSE

CHAMPAGNE TOAST

for 2 available at the end of the meal