

VALENTINE'S DAY 2019

\$65.00 PER PERSON

WINE PAIRING \$30

celery root soup

crab + split pea + lentil fritter / chili oil
Haras de Pirque, Sauvignon Blanc, Albalara, Chile, 2016

beet pierogis

housemade sausage / fennel + cabbage slaw / whole grain mustard cream
Graham Beck, Pinotage, Robertson, South Africa, 2015

salmon tartare*

fennel mousse / grilled pineapple relish / radish / toast
San Martino, Aglianico, "Neverosa", Basilicata, Italy, 2017

winter salad

pickled beets / manchego / endive / hazelnuts / citrus
Raventós D Alella, Pansa Blanca, Alella, Spain, 2016

blue cheese soufflé

arugula / apple / pear / honey-balsamic vinaigrette / walnuts
Sokol Blosser, Riesling, Columbia Valley, Oregon, 2017

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chicken breast

confit bread pudding / mushrooms / pickled cipollini / giblet gravy
Bodecker Cellars, Pinot Noir, Willamette Valley, Oregon, 2015

wild boar ragu

*vegetarian pasta available upon request

pipe rigate pasta / pecorino / extra virgin olive oil
Hanzaña, Tempranillo, "Viñas Viejas" Rioja, Spain 2015

ribeye*

pork belly twice baked potato / broccolini / bernaise
Cantina Sociale Cooperativa, Negroamaro, Puglia, Italy, 2009

grilled octopus

orzo / Kalamata olives / capers / oven roasted tomatoes / arugula / bagna cuada / preserved lemon
Massaya, Cinsault Blend, Le Colombier, Beqaa Valley, Lebanon, 2016

sea bass

melted leek + potato puree / spinach / saffron vinaigrette / Chioggia beets
Familia Castano, Macabeo-Chardonnay, Yecla, Spain, 2016

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chocolate date cake

rum date ice cream / salted cashew toffee / caramel
Cockburn's, LBV Port, 2011

pavlova

strawberry / rosewater pastry cream / white chocolate pretzel crumb
Sauternes, La Fleur Renaissance, France, 2013

*consuming raw or undercooked meat, seafood, or egg products can increase your risk of foodborne illness.

Parties of 8 or more will be presented with a single check, including a 20% gratuity.