



Valentines 2019

Yellowfin Tuna Tartare
ponzu, shiso, fermented radish, puffed quinoa

or

Passmore Ranch Caviar
pommes paillason, creme fraiche, lemon, chive
(\$25 supplement)

NV Piper Heidsieck, Rosé Sauvage

Nantes Carrot & Lobster Gnocchi
brown butter, truffled Sauce Americaine

2015 André Peray, Viognier, Condrieu

Filet of Allen Brothers Beef
soft polenta, grilled escarole, pancetta, marsala jus, salsa verde

2014 Rafael et Fils, Cabernet Sauvignon, Oak Knoll

or

Mount Lassen Trout
pine nut crumble, winter vegetables, saffron beurre blanc, basil

2015 Hudelot Noellat, Chambolles-Muigny

Butternut & White Chocolate Mousse
hazelnut praline, caramel apple marmalade, winter spice

2015 Chateau Haut-Mayne, Sauternes

or

Farmstead Cheeses & Winter Fruit

1989 d'Oliveira Boal Madeira

Timothy Adams Chocolate Bonbon

\$115 per person

wine pairing \$65 per person