



Valentine's Day

FEBRUARY 14, 2019

WINTER CITRUS SALAD,
AZOLLA FARMS BEETS, GOAT CHEESE AND NASTURTIUM
Capture Sauvignon Blanc, Napa Valley 2016

SEARED DAYBOAT SCALLOP,
ROASTED SALSIFY AND CAVIAR BUTTER
Stag's Leap Winery Chardonnay, Napa Valley 2016

ALMOND WOOD GRILLED FILET MIGNON,
POMMES MOUSSELINE AND MAINE LOBSTER BÉARNAISE
Delamotte Brut Champagne, NV

VALRHONA CHOCOLATE TORTE,
RASPBERRY MOUSSE, PASSION FRUIT AND ALMOND SABLE
Malvasia, 'Birbet' Brachetto, Piedmont, Italy, NV

\$110 Per Guest

\$55 Optional Wine Pairing