



Valentine's Tasting Menu

FEBRUARY 14, 2022

AMUSE BOUCHE

HAWAIIAN HEARTS OF PALM,
LOCAL CITRUS, SALT ROASTED BEETS AND MINER'S LETTUCE

Patient Cottat 'Le Grand Caillou' Sauvignon Blanc, Loire 2019

DAYBOAT SCALLOP,
CARMELIZED GARLIC RISOTTO, MEYER LEMON AND LOBSTER CREAM

Sixteen by Twenty Chardonnay, Sonoma Coast 2016

ALMOND WOOD GRILLED FILET MIGNON,
BLACK TRUMPET MUSHROOMS AND POTATO GRATIN

Cru 'Vineyard, 29', Napa Valley 2019

PROFITEROLE,
PASTRY CREAM, CHOCOLATE GANACHE, RASPBERRY COULIS

Cascinetta Vietti Moscato D'Asti, Italy 2016

MIGNARDISES

\$125 Per Guest

\$60 Optional Wine Pairing