



# Valentine's Day



## Prix Fixe Menu \$107

**WINE PAIRING additional \$74 (wine club discount applies to wine)**

### Amuse Bouche

**Fresh Baked Focaccia** *lemon ricotta, cultured butter*

**Tuna & Beet Tartare** *sumac-lemon emulsion, chive, caper*

*Wine Pairing Chardonnay*

**\$30 supplement Piedmontese Truffle Pasta** *fresh tagliatelle, shio koji truffle butter*

*\$14 supplement Wine Pairing Chardonnay*

### Choice of

**Verdure e Pinotto** *delicata squash, cauliflower, Pinot Noir risotto*

*Wine Pairing Pinot Noir*

**Lobster Cioppino** *saffron-tomato sauce, clams, squid, prawns, garlic crostini*

*Wine Pairing Chardonnay or Pinot Noir*

**Citrus-Honey Glazed Duck Breast** *shaved brussel sprouts, citrus-duck jus*

*Wine Pairing Pinot Noir*

**Pinot Noir Braised Prime Short Rib** *mashed potatoes, roast seasonally vegetables, jus*

*Wine Pairing 2017 Black Ridge Vineyard Cabernet Sauvignon*

### Choice of

**Valrhona Chocolate Cake** *whipped white chocolate, caramel feuilletine crisps*

**Tiramisu** *mascarpone custard, lady finger, coffee liquor*

### Seasonal Sorbet

*Wine Pairing Brosseau Late Harvest*

**20% gratuity will be added to the dinner and wine pairing.**

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*Wine Club discounts do not apply to food purchases.  
Additions or substitutions will incur additional charges.  
Maximum 2 guest checks/credit cards per table.  
No outside food or beverages allowed.  
Please inform your server of any allergies.*