



# Valentine's Day

FEBRUARY 14, 2019

AMUSE BOUCHE

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

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

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

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

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HOUSE MADE CHOCOLATES

*\$110 Per Guest*

*\$55 Optional Wine Pairing*