



Valentine's Tasting Menu

AVAILABLE FEBRUARY 10 - 18, 2024
EXCLUSIVELY ON FEBRUARY 14, 2024

AMUSE BOUCHE

GOAT CHEESE SFORMATO,
LOCAL BLOOD ORANGE, BABY BEETS AND BLOSSOMS
Massican 'Gemini', Grecco-Falanghina, Central Coast 2021

TRUFFLED GNOCCHI,
BLACK TRUMPETS AND PARMESAN CREAM
Chateau Marsannay, Pinot Noir, Burgundy France 2020

GRILLED FILET MIGNON AND BUTTER POACHED LOBSTER,
GREEN GARLIC, POMMES PURÉES AND SAUCE BEARNAISE
Julian Fayard, 'Hawks Private Reserve', Napa Valley 2021

LOCAL CITRUS MACARON,
VALRHONA CHOCOLATE GANACHE AND MANDARIN MARMALADE
Royal Tokaji, 5 Puttonyos Aszu, Hungary NV

MIGNARDISES

\$140 Per Guest
\$95 Optional Wine Pairing