



Valentine's Tasting Menu

FEBRUARY 14, 2025

AMUSE BOUCHE

BABY BEET TARTLET,
HUMBOLDT FOG GOAT CHEESE AND BLOSSOMS

BUTTER POACHED MAINE LOBSTER,
PARMESAN RISOTTO AND SAUCE AMÉRICAINÉ

ALMOND WOOD GRILLED FILET MIGNON,
MUSHROOM GRATINÉE AND POMMES PURÉES,
BLACK TRUFFLE JUS

INTERMEZZO

VALRHONA CHOCOLATE MOUSSE,
FUDGE CAKE AND CHERRY GELÉE

MIGNARDISES

\$150 Per Guest



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Wine Pairing

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VICTORINE DE CHASTENAY BRUT ROSÉ, CRÉMANT DE BOURGOGNE NV

CLOS HENRI 'OTIRA' SAUVIGNON BLANC, MARLBOROUGH, NZ 2023

DOMAINE SERENE 'EVENSTAD RESERVE' CHARDONNAY, WILLAMETTE VALLEY 2021

HEITZ CELLARS 'C-91' CABERNET SAUVIGNON, NAPA VALLEY 2018

DOW'S LATE BOTTLED VINTAGE PORT, OPORTO PORTUGAL 2017

\$98 Optional Wine Pairing