



Valentine's Tasting Menu

February 13-15, 2026

Amuse Bouche

Champagne, Piper-Heidsieck Brut Rosé 'Sauvage', France NV

Dungeness Crab Salad,

Local Blood Orange, Avocado Mousse and Buttered Pastry
Sauvignon Blanc, Dominique Roger, Sancerre 'Domaine du Carrou', France 2024

Potato Gnocchi,

Green Garlic, Black Trumpet Mushrooms and Black Truffle
Chardonnay, Domaine Serene 'Evenstad Reserve', Willamette Valley, Oregon 2022

Almond Wood Grilled Filet Mignon,

Maine Lobster Raviolo, Spinach and Béarnaise
Merlot, Freemark Abbey, Napa Valley 2013

Intermezzo

Dark Chocolate Profiterole,

Valrhona Crèmeux and Strawberry Gelée
Dows 20yr Tawny Port, Oporto, Portugal

Mignardises

\$165 Per Guest

\$115 optional wine pairing