



Happy Valentine's Day!

4 Course Prix Fixe Menu - \$65 Per Person

Starters

(For Two)

Crispy Smashed Fingerlings (VG no ricotta)

Tahini cauliflower puree, fine herbs, romesco oil, ricotta salata, lemon zest

Meat, Cheese, and Pickles (GF no bread)

Old forest black kassel salami, Ermes fontina prosciutto, dry cured duck breast, cambozola brie, manchego, onion cheddar, assorted pickled vegetables

Foie Gras

Sherry and caramelized onion soubise, seared foie gras, Sauvignon Blanc poached apple, toast points

Soup & Salad

Moroccan Kale & Garbanzo Stew*

North African warm spices, golden raisins, tomato, tzatziki

Winter Vegetable Soup (VG)(GF)

Squash, rice, fennel, roasted garlic, saffron broth

Kale Salad (VG)(GF no crouton)

Riesling poached golden raisins, candy-fried pecans, caramelized onion, citrus vinaigrette, sourdough crouton

Classic Ceasar Salad (GF no crouton)

Romaine, Caesar dressing, parmesan, crouton

Mains

Meat n' Potatoes (GF) (\$49 a la carte)

Slow-roasted prime rib, pommes dauphinoise, grilled asparagus, cider and cherry pepper reduction

Duck Cassoulet (GF) (\$37 a la carte)

Braised great northern beans, duck confit, mirepoix, fennel, grilled sausage

Squash n' Quinoa (VG)(GF) (\$26 a la carte)

Sumac quinoa, sous vide butternut squash, warm za'atar vinaigrette, wilted rainbow chard, preserved lemon

Grilled Salmon (GF) (\$38 a la carte)

Wild rice, parsnip puree, blistered grape tomatoes, fresh herbs, orange vermouth glaze

Airline Chicken Breast (GF) (\$29 a la carte)

Parsnip puree, grilled asparagus, herb chicken demi-glace

Dessert

Chocolate Chip Skillet Cookie

Vanilla ice cream, vanilla caramel drizzle

Strawberry Rum Shortcake

Freeze dried strawberry, strawberry rum reduction, fresh strawberries, white chocolate curls

Featured Sorbet (VG)(GF)



(GF) = Gluten friendly or can be made gluten friendly. (VG) = Vegan

An automatic 20% service charge will be applied to private parties and groups of 8 or more.

Ask your server about items cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We cannot guarantee that allergens have not been introduced during a stage of the food chain process or, even inadvertently, during preparation.