



# 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 Caesar 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.*