

the daily dish

MULTI-COURSE VALENTINE'S DAY PRIX FIXE DINNER

APPETIZER

choose one

PROVENCAL STUFFED SCALLOP

shallots, garlic, herbs, mushrooms,
parmesan on the shell
L'ESCARELLE, PROVENCE ROSE 2022

ROASTED FIG & RADICCHIO SALAD

goat cheese, arugula, mint, shaved red onion,
walnuts, pomegranate vinaigrette
JEAN BOJOUR SAUVIGNON BLANC 2022

HOUSEMADE SHORT RIB RAVIOLI

dijon braising jus w lion's mane mushrooms
FINCA TORREMILONES RIVERA DEL DUERO TEMPRANILLO 2020

RED & GOLDEN BEET CARPACCIO

micro beet greens, candied grapefruit
JEAN BOJOUR SAUVIGNON BLANC 2022

OXTAIL CONSOMME

yellow chanterelle mushrooms
DOMAINE LUCIEN TRAMIER PECOULETTE COTES DU RHONE 2021

optional course**

INTERLUDE FOR TWO +9/person

choose one to share

HALF DOZEN RAW OYSTERS ON THE ½ SHELL

paddlefish caviar, ginger mignonette

CHEF'S CHEESE PLATE

chef's selection, berry compote, honeycomb,
walnut raisin baguette

ENTREE

choose one

PAN SEARED SCALLOPS

apple fennel salad w mustard & shallot vinaigrette,
caraway brown butter foam
WILLM RIESLING 2021

BEEF TENDERLOIN** +10

potato fondant, creamed spinach,
mushroom demi-glace
OTTO ETTARI SUPER TUSCAN 2015

PISTACHIO CRUSTED HALIBUT

baby bok choy & beech mushrooms,
herb fish fumet
VAN ZELLAR DOURO 2021

LOCAL BEET & FAIRYTALE PUMPKIN CROSTATA

parmesan crust, goat cheese,
balsamic reduction drizzle
FAILLA CHARDONNAY 2018

LAMB OSSO BUCCO

herb parmesan polenta, roasted brussels sprouts, braising jus
TOLAINI VALDISANTI 2019

DESSERT

choose one

PERSIAN LOVE CAKE

pomegranate, pistachio, mascarpone
COL DEI VEINTI COMETE MOSCATO D'AST

STRAWBERRY & BASIL PANNA COTTA

crushed strawberry powdered sugar
LIMONCINO DELL'ISOLA LIMONCELLO

CHOCOLATE TART

hazelnut & rosemary
PRESIDENTIAL TAWNY PORT NV

MULTI-COURSE PRIX-FIXE VALENTINE'S DAY DINNER

Available Wednesday, February 14, 2024; starting at 5 p.m.

starting at **\$60*** per person; **\$95*** per person with wine pairing

*Tax and gratuity not included **Price Upcharges to be added to the starting price.



Menu subject to change based on seasonality and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.