

# the daily dish

## MULTI-COURSE VALENTINE'S DAY PRIX FIXE DINNER

### APPETIZERS

*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

### ENTREES

*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

COMTE HENRY D'ASSAY 2020

#### 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

### DESSERTS

*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.