



Mushroom Ravioli *Foragers blend*
Serrano ham ~ sherry glazed \$11

Aged Chevre, Black Truffle
Caprifeuille ~ Italian truffle ~ onion chutney
Hense Riesling reduction \$14

Calamari *Three pepper sauté*
white wine ~ cream \$10

Manila Clams
Preserved lemon, garlic cream
white wine ~ butter ~ herbs \$10

Nosh Platter *House made pate ~ toasts*
Chef's choice artisanal cheese ~ olives
cured meats ~ Dijon ~ pickled treats \$11

Fried Avocado *Panko encrusted*
fresh tomato ~ Dungeness crab ~ chive oil
corn relish ~ blood orange vinaigrette \$16

Oysters Rosé *Fresh small oysters*
rosé poached ~ lardon ~ frisee \$12

Brie n Garlic Fondue *French brie*
roasted garlic ~ cream ~ strawberries
grape must \$14

Greens 'n Pear *Seasonal lettuces*
toasted hazelnuts ~ rosemary poached pear
red wine, Dijon vinaigrette \$8

Romaine & Blue *Chopped romaine*
Penazul blue ~ maple glazed walnut
salami ~ blue cheese, walnut dressing \$8

Soup *Ask your server about Chef's daily*
creation Cup \$5 or Enjoy a Bowl \$8

Cheese Lovers' Sampler
"Cheese Lovers" \$10

Carre du Berry ~ Soft and zippy
Saint Marcellin ~ Rich and creamy
Mini Gourmandises Des Amoureux ~
What says love more then roses?

See our cheese menu
for all 25 of the steward's offerings.

Holiday Fresh Sheet

King Salmon Sabayon

Pan roast ~ white wine ~ cream ~ lobster morsels
acini di pepe ~ \$29

Bottle Suggestion: Seven Hills Viognier

Ahi Tuna

Seared rare ~ lardon ~ seared duck foie gras
burgundy butter ~ asparagus ~ mashed \$26

Bottle Suggestion: Terrapin Pinot Noir

Sea Scallops

Seared Maine Scallops ~ black truffle, shallot
broccoli ~ jasmine rice ~ blood orange vinaigrette \$32

Wine Suggestion: Argyle Nuthouse Chardonnay

Sonoma Saveur Magret

Dense breast of roast free range duck
cider glazed ~ bitter chocolate, peppercorn demi glace
wild rice ~ lacinado kale \$28

Bottle Suggestion: Chateau Caronne ste Gemme Haut Médoc

New York Steak

House dry aged New York strip ~ grilled to order
port reduction ~ Colston Bassett stilton
herb roast potatoes \$30

Bottle Suggestion: Seia Syrah

Rack of Lamb

Roast ~ lavender, pink peppercorn rubbed
sea salt roast fingerlings ~ bacon braised greens \$34

Beverage Suggestion: Foppiano Petite Sirah

Tenderloin of Beef

Mid rare ~ compound shellfish butter
mashed potato \$36

Bottle Suggestion: Chateau de la Charrière Santannay

Lover's Pasta

Fresh egg Linguini ~ Parmesan San Marzano cream
early Spring asparagus ~ Dungeness crab \$25

Wine Suggestion: Alexandria Nicole Viognier

Try the vegetarian version of this dish \$20

Valentine's Prix Fixe

Asparagus Chevre Mousse
Pickled Gulf Prawn ~ Castelvetro Tapenade

Lobster Bisque

Beef Tournedos Duxelle
Mahsed Yukon Gold ~ bacon braised greens

Valentine's Tart

Choose a petite slice of your favorite

\$55

Executive Chef Celinda Norton Sous Chef Kevin Burzell Cheese Steward Nic Norton

An 18% gratuity will be added for parties of six or more.