

Happy Valentine's Day

I

Amuse Bouche

II

Dungeness Crab Chowder

Garnished with Tarragon Cream & Grilled Corn

Or

Roasted Beet & Endive Salad

Grilled Endive, Roasted Beets, Apple, Pickled Shallots,
Feta, Toasted Walnuts, Lemon Dijon Dressing

III

Ash Crusted Pork Loin

Port Braised Cabbage & Stewed Apple Chutney

Or

Pan Seared Scallops

Boar Bacon Wilted Spinach, Caviar, Myer Lemon Fluid Gel

IV

Lemon Sorbetto

with Fresita Sparkling Wine

V

Beef Wellington

Roasted Garlic and Chive Mashed Potato, Sautéed Asparagus, and
Wild Mushroom Madeira Glace de Viande

Or

Tomato Crusted Rack of Lamb

Rosemary Roasted Creamer Potatoes, Baby Carrots,
Blistered Cherry Tomatoes & Mint Gastric

Or

Sherry Glazed Chinook Salmon

Bacon Stewed Lentils, Slow Roasted Shallots & Sautéed Asparagus

Or

Wild Mushroom Ravioli

Wild Mushroom & Ricotta Stuffed, Crispy Leeks,
Sautéed Family Fungi Pink Oyster Mushrooms

VI

Cinnamon Heart Crème Brule

Cinnamon Heart Flavored Vanilla Custard topped With Caramelized Sugar

Or

Chocolate Strawberry Delight

Strawberry White Chocolate Mousse on a Rich Chocolate Cake Base
Garnished Chocolate Crisp Pearls & Strawberries Done 3 Ways

\$109.00 per person

Taxes & Gratuity not included