



VALENTINE'S DAY 2017

A Pair of Crumpets to Share
One with Caviar, One with Truffle
Champagne Veuve Clicquot, Rosé, Réserve Cuvée, Brut

Chef's Garden Salad with Coraline Endive,
Meyer Lemon Crème Fraîche and Seasonal Citrus
2013 Sauvignon Blanc, Happy Canyon, Fiddlehead Cellars, Santa Ynez Valley

Truffle Infused Sunchoke Soup with Shaved Foie Gras
2013 Hárslevelü, Apátságí, Nagy-Somló



New England Black Bass with Winter Vegetables Barigoule
2013 Meursault, Les Luchets, Vieilles Vignes, Domaine des Terres de Velle

Warm Dungeness Crab with Apple and Sauce Maltaise
2014 Chardonnay, Paul Hobbs, Russian River Valley



Bacon Wrapped Pork Tenderloin
with Bacon Braised in Three Vinegars, Cabbage and Golden Chanterelles
2009 Taurasi, Le Surte, Macchialupa

Rancho Gordo Corona Bean Tortellini in a Savory Parmesan Broth
2009 Barbaresco, San Stunet, Piero Busso



Roasted Beef Tenderloin with Winter Vegetables and Celery Root Mousseline
2003 Cabernet Sauvignon, La Jota, Estate, Howell Mountain

Skuna Bay Salmon with Candied Cipolline, Roasted Cauliflower and Red Wine
2009 GSM Blend, "L'Autre", Terre Rouge, Sierra Foothills



Chocolate Caramelia Pot de Crème with Hazelnut Dacquoise,
Milk Chocolate Praline Crunch and Salted Butter Caramel Ice Cream
Raspberry Vanilla Mousse on a Vanilla Biscuit with Lychee Rose Sorbet

Prix Fixe \$150 - Wine pairing \$80 additional

A 20% service charge, shared by the entire staff, will be included on each check
Tipping is not necessary

**THIS IS A DRAFT OF THE MENU, MINOR CHANGES DUE TO AVAILABILITY AS WELL AS
INSPIRATION ARE LIKELY TO OCCUR**