



VALENTINE'S DAY 2019

Alubia Blanca Beans in a Jar with Star Anise and Black Truffle
Champagne Deutz, Brut Rosé, Aij



Winter Garden Greens with Shaved Fennel, Toasted Pistachios and Citrus
2017 Sauvignon Blanc, Titus, Napa Valley

Scallop and Crab Quenelle in a Savory Lemongrass Broth
2016 Chablis, Premier Cru, Vaillons, Simonnet-Febvre



Devils Gulch Ranch Quail - Warm Potato Salad with Black Trumpets and Baby Leeks
2015 Pinot Noir, Petrie Family Vineyard, Russian River Valley

Agnolotti with Porcini, Nettles and Reggiano Parmesan Emulsion
2007 Barolo, Cascina Dardi Bussia, A&G Fantino



Veal Tenderloin Wrapped with Black Truffle
2006 Cabernet Sauvignon, Volker Eisele Family Estate, Napa Valley

Skuna Bay Salmon with Ossetra Caviar Sabayon
2015 Staglin Family Vineyards, Chardonnay "Salus", Estate, Rutherford



Chocolate Caramel Tarte with Salted Butter Caramel Ice Cream

Coeur a la Crème with Raspberries

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

***Menu is subject to change based on product availability.**