



4-Course Valentine's Day Menu

\$75 per person (food only, plus tax, gratuity)

Select One

Bruschetta flight: three pieces of toasted crostini, each with a different house-made bruschetta:

- Plum tomatoes, basil, parmesan, light vinaigrette
- Sautéed cremini mushrooms, tomatoes, broiled provolone, balsamic glaze
- Fig, pomegranate, kalamata olives, whipped chevre

Recommended Wine Pairing Chasing Venus Sauvignon Blanc 3 oz/ 6 oz

Seared Sea Scallops:

English pea puree, watermelon radish, balsamic glazed pearl onions, lemon dill creme fraiche

Recommended Wine Pairing Chasing Venus Sauvignon Blanc 3 oz/ 6 oz

Select One

Tomato Bisque: house-made crouton garnish

Citrus Salad: winter citrus, red onions, grilled fennel, endive, light vinaigrette

Classic Caesar Salad: romaine, shaved parmesan, crispy capers, croutons, Caesar dressing (anchovies \$2)

Recommended Wine Pairing Miraval Rosé or Canella Prosecco Rosé 3 oz/ 6 oz

Select One

Roasted Quail: Bacon-wrapped quail stuffed with apples and onions; confit potatoes, brown butter bearnaise, tangy cranberry agrodolce sauce

Recommended Wine Pairing Chasing Venus Sauvignon Blanc or Malbec "Animal" 3 oz/ 6 oz

Steak: Rosemary and garlic marinated 8oz tenderloin filet, potato gratin, gremolata compound butter, tri-color carrots, port wine pomegranate demi-glace Add: 4 shrimp (\$8) 2 scallops (\$12)

Recommended Wine Pairing J. Christopher Pinot Noir or Big Red Cabernet 3 oz/ 6 oz

Salmon Almondine: Honeyed almond streusel topped salmon, saffron orzotto, asparagus, chermoula sauce

Recommended Wine Pairing Morgan Chardonnay or Willamette Valley Riesling 3 oz/ 6 oz

Cauliflower Steak (Vegetarian): Broiled parmesan cauliflower steak, crisped gnocchi, rich tomato sauce, wilted kale

Recommended Wine Pairing J. Christopher Pinot Noir or Big Red Cabernet 3 oz/ 6 oz

Select One (serves 2 people)

Strawberry Champagne Posset (GF)

Bubbly strawberry flavored cream topped with a white chocolate covered strawberry

Raspberry Chambord Cake

Layers of cake, raspberry Chambord mousse and vanilla buttercream

Rose Apple Tart

Vanilla tart shell filled with spiced cinnamon custard, topped with brown sugar baked apples, caramel sauce and vanilla whipped cream

