



Valentine's Day Dinner

Wednesday, February 14 | \$70 per person*



FIRST COURSE

SHRIMP COCKTAIL

Horseradish, Citrus, Lemon

Served with a Complimentary Glass of Champagne

SECOND COURSE

FARM SALAD

Greens, Goat Cheese, Corn, Pepitas, Tomato

ENTREE

PETITE FILET

Celery Root, Daikon, Heirloom Carrots, Burgundy Sauce

-or-

WILD SALMON

Romesco, Asparagus Salad, Corn Shoots

DESSERT

CHOCOLATE DECADENCE

Raspberry, Vanilla Cream, Shortbread



*Price does not include tax or gratuity.

Please notify us of any food allergies. Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.