



Valentine's Prix Fixe Menu available only 2.14.19 from 5 to 9  
Four Courses & Champagne Toast For \$65 add 2 additional wine pairings for \$25

## Beginning

### Fried Rock Lobster

Mini Black Arancini/Saffron Rouille\*

*Cuvee "T" Sparkling Vouvray Brut*

## Second

### \*Kumamoto Oysters (3)

Hijiki/Basil Seed Mirin Mignonette/Pickled Ginger/Tobiko

*Montee de Tonnerre Premier Cru Chablis, France 2015*

### Char Siu Smoked Pork Belly Confit

Hot & Sour Eggplant Stir Fry

*Christophe Pacalet Julienas Gamay Beaujolais, France, 2015*

### \*Seared Ahi Tuna Tataki Tokyo Crunch

Wasabi Crunch & Puffed Rice Salad/Wasabi Mayo/Sriracha Mayo/Unagi Sauce

*Foris Dry Gewurtztraminer, Oregon 2016*

### Smoked Marrow Bones

Shallot Orange Marmelade/Pickled Beet, Parsnip & Parsley Salad/Toast Points

*Rockwall Zin Nymph, Contra Costa, 2015*

### King Crab Gyoza

Plum Ponzu Shoyu/Roasted Chili & Black Sesame Oil

*Domaine Jean Touzot Macon-Villages, France, 2017*

### Torchon Au Foie Gras "Mole"

Cocoa/Aztec Spice/Peanut Powder/Cinnamon Honey Butter Toast Points

*Foris Vineyards Oregon, Muscato 2015*

## Third

### Saffron Butter Poached Rock Lobster Tail

Vanilla Parsnip Cream Sauce/Asparagus/Roasted Parsnip/Blistered Red Grapes/Preserved Lemon/

*Domaine Sonoma, Chardonnay, Sonoma County, 2016*

### Pan Roasted John Dory & Lemon Brown Butter Sauce

Fried Pantelleria Capers/Duck Roasted Fingerling Potatoes/Parsley & Preserved Lemon Gremolata

*Barnard Griffin, Fume Blanc, Columbia Valley, 2015*

### Juniper Smoked Duck Breast

Roasted Root Vegetable & Duck Confit Hash/Cranberry Chipotle Chutney/Vanilla Parsnip Puree

*E.Guigal, Cote du Rhone Rouge, France, 2015*

### \*Black Angus Tenderloin & Wood Roasted Hen Of The Woods

Truffle Whipped Potatoes/Grilled Asparagus/Sauce Béarnaise

*Angels & Cowboys, Propriety Red, Sonoma County, 2016*

### Cauliflower & Sultana Ragout & Sweet & Sour Roasted Eggplant

Sumac Labneh/Za'atar Flatbread//Pine Nuts/Lemon Oil/Rocket Greens

*Pannonica, Gruner-Chardonnay-Pinot Blanc, Austria 2013*

*If you prefer something different, you may substitute any soup, salad or snack on the menu for your second course,  
any menu entree for your third course and any dessert*

## Last

**Prosecco Semifreddo Ecclair**/Fresh Berries/White Chocolate/Berry Jam/Candied Mint

**Chai Poached Pear**/Pistachio Honey Kulfi/Five Spice Syrup

**Chocolate Baci Terrine**/Hazelnuts/Frangelico Nutella Whip/Chocolate Toffee Crumble

*tax and gratuity not included*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*