



VALENTINES DAY 2018

\$90 per couple (plus tax & tip)

1st

ROMANSECO BISQUE

buttermilk poached bay scallop / pork belly / smoked roe

RECOMMENDED WINE PAIRING

Sauvignon Blanc / Hourglass Estate / Napa Valley / California / 2016 / \$18

2nd

CRAB CAKE

tomatillo romesco / old bay butter

RECOMMENDED WINE PAIRING

Viognier Blend / Version Adelaida / Paso Robles / California / 2013 / \$11

Entrée (please select one)

PAN ROASTED PITTMAN FARMS DUCK BREAST

celery root / potato / saffron poached pear

RECOMMENDED WINE PAIRING

Pinot Noir / Purple Hands / Willamette Valley / Oregon / 2015 / \$15

OR

GRILLED AHI TUNA

Braised leeks & fennel / lemongrass-tomato concasse

RECOMMENDED WINE PAIRING

Syrah / Right Hand Man / Central Coast / CA / 2014 / \$14

Dessert

RED VELVET BAR

honey-almond ice cream / lemon