

VALENTINE'S WEEK MENU

TUESDAY 2/14- SATURDAY 2/18

Housemade Bruchetta – 9

FRENCH CROSTINIS RUBBED WITH GARLIC TOPPED WITH THE FOLLOWING...(INCLUDES 2 OF EACH)
 ~WHITE BEAN & ROASTED PEPPER PUREE
 ~OLIVE TAPENADE WITH GOAT CHEESE
 ~ARUGULA/WALNUT PESTO WITH ROASTED TOMATOES AND MOZZARELLA
 ~FRESH HERBED GOAT CHEESE

Artisanal Cheese Plate – 15

4 CHEESES, SLICED FRUIT, MIXED NUTS, HOUSEMADE FRUIT COMPOTE AND FRENCH BAGUETTE
 HUMBOLDT FOG (AGED GOAT, CALIFORNIA)
 ROARING 40'S BLUE (COW, TASMANIA)
 DÉLICE DE BOURGOGNE (COW, FRANCE)
 GRAN QUESO (AGED COW, WISCONSIN)

Individual selections with accompaniments \$5 each

Almond Crusted Prawns – 13

BLACK TIGER PRAWNS COATED WITH ALMONDS AND BAKED, SERVED WITH HOUSE-MADE ROMESCO SAUCE AND AGED GRAN QUESO

Beef Tenderloin Skewers – 14

TENDER PIECES OF FILET MIGNON WITH ROASTED TOMATOES AND CIPPOLINE ONIONS SERVED WITH POTATO STRINGS AND OUR CHIMMICHURI SAUCE

Hawaiian Ahi Poke – 14

FRESH AHI TUNA WITH CHILI-SOY, SWEET ONIONS, CRUSHED MACADAMIAS AND WAKAME SERVED WITH CUCUMBER SUNOMONO AND STICKY RICE

Crab Cakes – 14

FRESH DUNGENESS CRAB WITH QUINOA AND AN ITALIAN SALSA VERDE, MICRO GREENS AND LEMON

House Salad – 4

FRESH MIXED GREENS WITH GOAT CHEESE, DRIED CRANBERRIES, ROASTED PUMPKIN SEEDS AND A BALSAMIC VINAIGRETTE

Blue Cheese & Apple Salad – 6

GRANNY SMITH APPLES, AGED BLUE CHEESE, MIXED GREENS AND CANDIED WALNUTS WITH AN APPLE CIDER VINAIGRETTE

ENTREES...AVAILABLE AFTER 5P

Prawn Pasta – 19

FRESH MADE FETTUCINI TOSSED IN ROMESCO SAUCE WITH TOASTED PINE NUTS, MEDITERRANEAN OLIVES, ARTICHOKE HEARTS AND FRESH HERBS

WINE PAIRING: CARLOTTA WHITE

Braised Short Ribs – 19

TENDER BRAISED SHORT RIBS WITH GARLIC MASHED POTATOES, ROASTED CARROTS, GREMOLATA AND RED WINE REDUCTION

WINE PAIRING: JULES MELANGE

Filet Mignon – 24

SEASONED AND GRILLED SERVED WITH MUSHROOM RISOTTO, SAUTÉED SPINACH, SHALLOT BLUE CHEESE BUTTER AND TOPPED WITH MICRO GREENS

WINE PAIRING: CHATEAU RESPIDE-MEDEVILLE BORDEAUX

Grilled Atlantic Salmon – 17

FRESH ATLANTIC SALMON WITH ROASTED FINGERLING POTATOES AND RAINBOW CHARD TOPPED WITH A BACON-THYME VINAIGRETTE

WINE PAIRING: BALDASSARI PINOT NOIR

Yellowfin Ahi – 24

SESAME CRUSTED SEARED AHI WITH A GINGER/SCALLION RICE CAKE, TROPICAL FRUIT SALSA, SOY REDUCTION AND A SPICY HONEY SRIRACHA SAUCE

WINE PAIRING: VON BUHL RIESLING



3-Course Valentine's Week Menu

\$49pp/\$79pp with wine pairings

Course 1

Fresh Dungeness crab salad with grapefruit, avocado and verjus vinaigrette

Wine Pairing: Rack and Riddle Blanc de Noir

Course 2

Seared diver scallops with preserved lemon asparagus risotto, pumpkin seed pesto & herb oil

Wine Pairing: Cold Heaven Viognier, "Sanford & Benedict"

Or

Allagash stout braised leg of lamb with truffled mashed potatoes and grilled asparagus

Wine Pairing: Novelty Hill Cabernet Sauvignon

Course 3

Chocolate Sampler...

Ganache glazed flourless chocolate cake, housemade truffles and chocolate mousse with strawberries and whipped cream

Wine Pairing: Quinta de Noval 10yr tawny, Portugal

DESSERT

Chocolate Sampler - 12

GANACHE GLAZED FLOURLESS CHOCOLATE CAKE, HOUSEMADE TRUFFLES AND CHOCOLATE MOUSSE WITH STRAWBERRIES AND WHIPPED CREAM

WINE PAIRING: NOVAL 10YR TAWNY

Triple Pot de Crème - 7

VANILLA CUSTARD LAYERED WITH CARAMEL, DARK CHOCOLATE GANACHE AND SEA SALT

WINE PAIRING: FONTANEL MUSCAT DE RIVESALTES

Warm Cobbler - 7

PEARS, APPLES AND DRIED CRANBERRIES WITH CITRUS AND BAKING SPICES TOPPED WITH OATMEAL CRUMB CRUST AND VANILLA ICE CREAM

WINE PAIRING: CHATEAU NAIRAC SAUTERNES

Lemon Chevre Cheesecake - 7

GRAHAM CRACKER CRUST, SUGARED ALMONDS AND FRESH FRUIT COULIS

WINE PAIRING: VILLA ROSA MOSCATO D'ASTI