



Valentine's 3 Course Dinner

1st course

Seared Scallops

fig butter | brined fennel | Tahitian vanilla beurre blanc

OR

Burrata salad

Caramelized pear | bresaola | charred vine tomatoes | roasted walnut | sun-dried tomato pesto | arugula | black lava salt | EVOO

Entree

Blueberry Port Braised Short Ribs

celery root-pomme puree | cauliflower | redux

OR

Cast Iron Airline Chicken

sweet potato hash | garlic flower | pan jus

Dessert

Strawberry Chocolate Agnolotti

cardamom creme anglaise | champagne | cocoa nib crumble

OR

Port Chocolate Cake

creme Chantilly | Port wine gelee | ganache

Choose 1 of each for \$65 or 2 of each for \$120