

# Valentine's Day Menus

## Wine pairings added

2025

Thank you for spending your special night with us. Enjoy an aphrodisiac five course menu w/ selections at each course and a complimentary glass of sparkling wine.

### **Amuse Bouche-**

Kumamoto Oysters w/ Champagne granita and green apple gelee

Cremant Comte Brut

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Roast Eggplant w/ glazed sun choke, and dried tomato velouté

A to Z rose

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Hudson Valley Foie Gras w/ parsnip, pickled cherries (\$10 add)

2021 Chateau st Michelle Gewurztraminer

### **Italian Boule w/ Sea salt butter served**

#### **Soup - Salad-**

Cold water lobster bisque w/ Oregon Truffle corn and red pepper relish

2020 Reninger Bordeaux Red

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Avocado and Cara Cara orange salad w/ Belgum endive, beet chip, and wild honey pistachio vinaigrette

2021 Butter Chardonnay

#### **Intermezzo-**

**Blood Orange and Moscato**

Sous vide grapes

**Entrée-**

Herb Seared Chilean Seabass

Dungeness Crab risotto, haricot vert, Meyer lemon sabayon

2022 Abeja Beekeeper's White

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Wild Mushroom Quinoa

Crisp cauliflower, Rainbow Chard, butternut squash coulis

2022 At Michele's Red blend

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Mishima Wagyu Ribeye of Beef Encroute

Truffle Gold potato galette, spinach, sauce Foyot

2021 Fidelitas 40/40

**Dessert-**

Coconut Panna Cotta

Grilled pineapple, meringue, Passion fruit curd, cherry crème anglaise

2021 Poets Leap Long Shadows Riesling

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Chocolate Lava cake

w/ almond mousse, espresso sauce

Six Grapes Reserva Porto

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**Butterscotch Crème Brule**

caramel cat's tongue, candies bacon

2019 Trimbach Gewurtztraminer

**Mignardises**

Chocolate covered Strawberry w/ port glaze

Pre-Fixe-\$95 per guest

pairing of 2oz wine per course- \$65