Special DINNER MENU

Valentine's Day | 2/14

$138 per person

SURF AND TURF

28oz Porterhouse for two with broiled Maine lobster tail, whipped Yukon gold potatoes, grilled broccolini and bordelaise

Special Valentine | 2/16 2/17

$75 per person
$50 per person ~ wine pairing

FLAME KISSED YELLOWFIN TUNA TARTARE
yuzu ponzu, house chili crunch, cilantro

or

RED BEET CARPACCIO
puffed quinoa, horseradish creme fraiche, bulls blood micros

wine pairing ~ De Hann White Granatxa

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PAINTED HILLS GRASS FED FILET MIGNON AU POIVRE
house frites, pepper melange bordelaise
(Add on 6 oz Maine Lobster Tail +55)3

wine pairing ~ Chateau Bel-Air Eiffel, 2020

or

PAN SEARED HOKKAIDO SCALLOPS
hazelnut romesco, shaved fennel salad

wine pairing ~ GLou GLou Chasselas

or

SPINACH AND RICOTTA AGNOLOTTI
wilted cherry tomatoes, basil, grana padano

wine pairing ~ White Walnut Chardonnay, Willamette Valley

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CHOCOLATE RASPBERRY TART
Raspberry mousse, toasted meringue, Valrhona dark chocolate, chantilly cream
wine pairing ~ Chateau Petite Vedrines, 2017