

VALENTINE'S TASTING MENU



La Belle Farms Foie Gras-Pork Belly Quiche

Petite Mesclun Greens, Violet Mustard Vinaigrette, Black Mission Fig Jam

Standard Pairing – Schramsberg, Mirabelle Brut, California NV

Reserve Pairing – Sea Smoke, Sea Spray, Blanc de Noirs, Santa Rita Hill, California 2014



Sesame Oil Flash Seared Hamachi

Bamboo Rice Salad, House Kimchi, 5 Year Aged Soy Sauce, Yuzu Cream “Pipette”

Standard Pairing – Chateau Ste. Michelle, "Eroica", Columbia Valley, Washington 2017 - Riesling

Reserve Pairing – Weingut Robert Weil, Tradition, Rheingau, Germany 2016 - Riesling

or

Roasted Red Beet Soup

Butter-Poached Lobster, Minted Lime Crème Fraîche, Goat Cheese Crisp

Standard Pairing – Louis Jadot, Chablis, France 2019 - Chardonnay

Reserve Pairing – Kumeu River, Coddington, Auckland, New Zealand 2012 - Chardonnay



Pan-Seared Breast of Squab

Butternut Squash, Brussels Sprouts, Red Wine Vanilla Bean-Anjou Pear Purée,
Pomegranate Molasses, Lemon Thyme Squab Reduction

*Standard Pairing – Ornellaia, "Le Volte dell'Ornellaia," Tuscany, Italy 2016
- Cabernet Sauvignon, Merlot, Sangiovese*

Reserve Pairing – Castello di Ama, "San Lorenzo," Chianti Classico, Italy 2015 – Sangiovese



Pan-Seared Branzino

Broccoli Rabe, White Wine Poached Potatoes, Tomato Confit,
Blood Orange Butter, Brown Butter Spec Vinaigrette, Sage

Standard Pairing – Bodega Chacra, "Barda", Patagonia, Argentina 2019 – Pinot Noir

Reserve Pairing – Ken Wright, "Abbott Claim," Willamette Valley, Oregon 2018 – Pinot Noir

or

Grilled A-5 Kobe Beef Strip Loin

Moody Blue Cheese-Brioche Bread Pudding, Wagyu Fat Braised Baby Turnips,
Scalded Rainbow Chard, Red Wine Reduction, Truffle Demi-Glace

Standard Pairing – Clos Du Val, Napa Valley, California 2016 - Cabernet Sauvignon

Reserve Pairing – Cakebread, "Benchland Select," Napa Valley, California 2013- Cabernet Sauvignon



Chocolate Mousse S'more

Graham Cracker, Milk Chocolate Mousse, Nutella Ganache, Forbidden Forest Lapsang
Souchong Tea Marshmallow, Salted Caramel, Cocoa Nibs, Raspberry Sorbet

Standard Pairing – Graham's Six Grape Reserve Port, Portugal NV

Reserve Pairing – Dow's Vintage Port, Portugal 2011

120-Five Course Tasting Menu* | 195-With Beverage Pairings* 235-With Reserve Beverage Pairings*

230 Seven Course Tasting Menu | 345-With Beverage Pairings | 390-With Reserve Beverage Pairings

-Substitutions may require surcharge-