



Valentine's Dinner Menu

An Evening of Bold Comfort & Refined Craft

First Course

Choice of:

Warm Forest Mushroom Bisque

Wild forest mushrooms, roasted garlic, cashew cream, truffle oil, herb focaccia.

Wine Pairing: Cristom Pinot Noir, Mt. Jefferson Cuvée '23

Maple-Glazed Duck Confit Salad Duck confit

Frisée, star anise, compressed pear, goat cheese, pecan, blackberry vinaigrette.

Wine Pairing: Whispering Angel Rosé

Second Course

Choice of:

Red Wine-Braised Short Rib

Charred cipollini onion, braised Swiss chard, parsnip purée.

Wine Pairing: Caymus Cabernet Sauvignon, Napa Valley '21 / '22

Black Cod

Porcini broth, fingerling potato leek gratin.

Wine Pairing: Louis Jadot Pouilly-Fuissé '22 / '23

Beetroot Risotto (Vegetarian)

Coriander-crusted cauliflower, cashew cream.

*Wine Pairing: Henri Bourgeois Lancerre Rouge '20
or Greywacke Pinot Noir '22*

Sweetheart's Finale

Choice of:

Dark Chocolate Lava Cake

Raspberry coulis

Wine Pairing: Taylor Fladgate Sawny Special Fine Ruby Port, 10 Year

Grand Marnier Crème Brûlée

Candied orange peel, shortbread crumble

Wine Pairing: Taylor Fladgate Sawny Special Fine Ruby Port, 10 Year

Strawberry-Rose Panna Cotta

Candied orange peel, shortbread crumble

Wine Pairing: Sauttinger Domaine Carneros Brut Rosé '21