Valentine's Day Menu

February 14th 2020

First Course

Kusshi Oyster
passion fruit granita, one gun ranch herbs
Wine Pairing: NV Brut Rose – HENRIOT – Champagne

Second Course

(choice of one)

King Crab Louie
tuscan tomato aioli, quail egg, pickled radish
Wine Pairing: 2018 Chardonnay – ANTINORI “Bramito Della Sella”– Umbria

Pumpkin Ravioli
brown butter, sage, pomegranate
Wine Pairing: 2015 Garganega – SUAVIA – Veneto

Third Course

(choice of one)

Lamb Loin T-Bone
saffron cauliflower cous-cous, apricots and herbs
Wine Pairing: 2015 Cabernet Sauvignon Blend – Bouncristiani – Napa Valley

Striped Bass en Papillote
roasted potato, buerre rouge
Wine Pairing: 2017 Grüner Veltliner – Rudi Pichler – Wachau

Fourth Course

Raspberry Shortcake
lavender scone, fresh cream
Wine Pairing: Muscat – YALUMBA “Antique Tawny”– South Australia

$75++ per person/$115++ per person with wine pairings*
*(not to include tax, service charge or valet)