

Valentine Day

SPECIAL MENU

\$120 PER COUPLE

1ST COURSE

CREAMY CLAM CHOWDER

Arctic Bay clam meat, basil oil, crispy bacon, and potatoes

~OR~

BEET AND GOAT CHEESE

Sweet roasted beet, smooth goat cheese, thyme, aged balsamic, and Greek yogurt

2ND COURSE

AHI TUNA TATAKI

Pan-seared sesame-crusting tuna, soy citrus ponzu, spicy gochujang mayo

~OR~

FRESH BURRATA

Burrata with pine seed pesto, basil, preserved lemon, and confit almonds

3RD COURSE

SEARED NORTH COAST HALIBUT

Pernod-blistered cherry tomatoes, shaved fennel, green goddess dressing, creamed wild rice

~OR~

FILET MIGNON

A tender, hand-cut center-cut beef filet, expertly seasoned and grilled to perfection. Served with a rich red wine demi-glace, garlic mashed potatoes, and seasonal vegetables

DESSERT

CHEESE AND BERRIES

Camembert, Gruyère, white cheddar, grapes, and berries

~OR~

CHEF'S CHOICE DESSERT