

VALENTINE'S DAY 2017

dinner 68

wine pairing 27

SEAFOOD EXTRAVAGANZA

speckled sea trout tartare | spicy squid - coconut, fresh lime leaf
Island Creek oysters - crème fraîche, yuzu, trout roe
Gewürztraminer, Domaine Specht, Alsace, France '14

SHELLFISH AND COCONUT STEW

lobster dumplings, wild shrimp, Small Potatoes Farm shiitake mushrooms, lime leaf
Sauvignon/Riesling, Le Vigne di Zamo Bianco, Venezia Giulia, Italy '14

LOCAL GRASSFED BEEF SASHIMI

raw filet of beef, sea urchin, 7-spice, L'Hoste kumquats
Nebbiolo/Barbera, Giuliana, Monferrato, Italy '10

WARM KABOCHA SALAD

red lentils, saffron, dates, seared housemade paneer
Gamay, Domaine de Colette, Régenié Beaujolais, France '14

ROASTED MOULARD DUCK

kasu, white sweet potato, pickled apple, shallots
Pinot Noir, Montinore Estate, Willamette Valley, OR '14

WOK-SEARED SCALLOPS

homemade yellow curry, fresh turmeric, spicy grapefruit salad,
toasted cashews, steamed jasmine rice
Chardonnay, Artesa, Carneros, CA '14

MOON-VIEWING HOTPOT

homemade Anson Mills soba noodles, local shiitake and oyster mushrooms,
spring vegetables, poached local farm egg
Malbec, Le Croizillon, Cahors, France '15

BBQ'D LOCAL PORK CHOP

crispy kimchi potatoes, green onion, pine nuts
Zweigelt, Markowitsch Cuvee, Carnuntum, Austria '14

HIGH ROCK FARM CHESTNUT CRÈME CARAMEL

poached pears, sorghum snaps
Cesar Florido, Moscatel Dorado, Spain

BRACKEN BRAE FARM MINT SUNDAE

dark chocolate, soft cream, cocoa cookie
Prosecco, Corte Giovanni, Treviso, Italy, NV

WARM NATIVE PERSIMMON PUDDING

candied kumquats, soft cream, local pecans
El Maestro Sierra, Pedro Ximénez sherry, Spain

HOT CHOCOLATE CAKE

preserved local strawberry ice cream
H.M. Borges, Madeira, 5 year Reserve, Portugal, NV

Please let us know about any food allergies.
Consuming raw or undercooked food may increase the risk of
food-borne illness.