



Valentine's Day Prix Fixe Menu

*Your choice, three courses, \$75**
With Wine Pairing, \$120***

Golden Beet Salad

Hearts of palm, radish, goat cheese
blood orange, almond

Local Burrata

Focaccia, smoked prosciutto
DOP parmigiana

Paella

Crisp paella "cake," smoked chicken, shrimp
chorizo-tomato emulsion

Sesame Seared Yellowfin Tuna*

Warm rice cake, wasabi emulsion, tobiko

Wagyu A5 Tenderloin Slider*

Brioche toast, duck fat aioli
pickled onion

Jumbo Shrimp Cocktail 4.95ea

Horseradish cocktail, lemon

Oysters on the Half* 2.95ea

Green apple granita, wasabi

Pepper Crusted Filet Mignon*

sweet potato, broccoli rabe
green chili garlic emulsion

Seared Sea Scallops*

Pink peppercorn, winter citrus
charred radicchio, saffron beurre blanc

Sticky Glazed Pork Chop*

Apple kimchi, sake braised shiitakes
Chinese mustard sauce

Pan-seared Duck Breast*

Seacoast mushroom farrotto, crispy sage
fig gastrique

Maine Lobster Ravioli

Squid ink pasta, brandied tomato sauce
parmesan tuille

Columbia River King Salmon*

Yukon gold potatoes, harissa
Greek yogurt, phyllo

Dulce de Leche Crème Brulee

Rosemary shortbread cookies

Sticky Toffee Pudding Cake

White chocolate buttercream, caramel

Double Chocolate Torte

Red berry coulis

Basque Burnt Cheesecake

Strawberry jam

Apple-fig Cake

Almond frangipane, blackberries
praline ice cream