



Valentine's Day

\$95 PER PERSON ++ | 3 Course Prix Fixe
Available Friday, February 11th – Monday, February 14th, 2022

APPETIZERS *choice of*

- Lobster Love Dumplings* spiced butter, rose petals
- Spank Me, WA Oysters** beet and champagne tapioca, caviar
- Kale & Romaine Caesar* crispy parmesan, croutons, lemon anchovy dressing
- Tuna Tartare** soy ginger, avocado, shaved vegetables, potato crisps
- Clothesline Bacon* black pepper, maple glazed
- Pretzel Crab Cake* aji pepper aioli, tomato jam, rice pearls

MAINS *choice of*

- Wild Mushroom Cavatelli* short rib, wild mushrooms, fresh truffle
- Roasted Branzino* artichoke puree, ratatouille vinaigrette
- Butternut Ravioli* sage, pine nuts, parmesan, brussels sprouts
- Woodfire Roasted Chicken* wild mushroom and vegetable farroto
- Rack of Lamb* goat cheese, mint and merguez lasagna
- 40 Day dry Aged 32 oz Porterhouse* for Two*
truffle creamed spinach, glazed carrots. Bordelaise Sauce (+25 supplement)

DESSERTS *choice of*

- Heart Shaped Can of Cake for Two*
chocolate sauce, caramel anglaise, toffee crunch, vanilla ice cream and a lil' bit of whipped cream
- Cheesecake Lollipop Tree for Two*
toffee crunch, cherry pistachio, chocolate tuxedo, bubblegum whipped cream
- Red Velvet Crepe Layer Cake for Two*
- Rose Petal Panna Cotta*
strawberry gelee, tuxedo strawberry, candied rose petal
- Cinnamon Churros*
spicy chocolate sauce, roasted banana caramel



Menu Subject To Change

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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