

Valentine's Day Dinner Menu

Tuesday, February 14th
5 Courses for \$70

SOUP

Fisherman's Broth

lump crabmeat, saffron, fennel

Pink Cauliflower Soup

avocado oil, cumin, purple chips

SALAD

Red Beet & Blood Orange Salad ^{ve} ^{gf}

maple-pistachio crumble, dates
fennel seeds, yogurt herb dressing

Rainbow Carrot Ribbons ^{ve} ^{gf}

glazed, spiced pumpkin seeds, micro herb salad,
ruby red grapefruit, extra virgin olive oil

Gem Lettuces ^{ve}

pomegranate seeds, toasted butternut squash seed
oil, polenta croutons pomegranate molasses, sumac

APPETIZER

Pickled Deviled Egg ^{gf}

fried oyster, pink peppercorn
buttermilk sauce, radicchio

Red Beet Cured Gravlax ^{gf}

purple potato crisps, horseradish cream
caper berries, preserved lemon

House Made Duck Confit

slow roasted cipollini onion
dried cherry-red wine sauce, grilled bread

House Smoked Tofu ^{ve}

filo, sesame sautéed spinach
ginger carrot puree, black sesame

ENTRÉE

Moroccan Lamb Chop ^{gf}

roasted vegetables, fruited couscous, mint

Pan Seared Filet Mignon ^{gf}

pink peppercorn au poivre sauce
Yukon gold mash, haricot vert

Grilled Lobster Tail ^{gf}

pernod-preserved lemon butter sauce
fresh fennel, saffron polenta, baby spinach

Red Beet Ravioli

ricotta, mascarpone, poppy seed butter,
micro pea shoot

DESSERT

Saffron Cardamom Cheesecake

cinnamon graham crust pinot noir reduction

Devil's Food Cake

black pepper buttercream, fudge frosting

Vegan Meringue Hearts ^{ve}

coconut cream whip, fresh persimmon

Italian Zabaione

fresh berries, nasturtium leaves

coffee/tea

^{ve} vegan
^{gf} gluten free