

# Valentines Day

\$150 for two (not including gratuity or tax)

Family Style Three Course Dinner Built to Share

*Beginnings - choose one per couple:*

Tomato Bruschetta, Black Garlic, Basil, Extra Virgin Olive Oil, Crusty Bread

Seared Tuna Rillete, Bacon Lardoons, Mixed Green Salad, Croutons, Watermelon Radish, Cucumber, Croutons, House Made Ranch

Goat Cheese en Croute Salad, Warm Pecan-Crumble Crusted Goat Cheese, Cranberries, Chives, Mixed Greens, Huckleberry Vinaigrette

Wild Salmon Chowder, Mushroom Bacon, Potato, Celery, Sweet Onion, Tomato, Garlic, Cream, Fumet, Basil, Oregano

Mussels en Basil Pistou, Fumet, Butter, Shallots, Garlic Bread

*Entree - choose one per couple:*

Seared Diver Scallops, Caramelized Walla Walla Onion & Potato Rosti, Carrot Ginger Puree, Pea Shoots, Lemon

Roast Rack of Elk

Earthen Goodness Mushroom Marsala Jus, Mirepoix Farrotto, Pecorino, Rosemary

Giant Ricotta-Spinach & Egg Raviolo, Truffle, Parmesan, Garlic-Herb Nage

Wedding Day Roast Chicken

Lemon-Thyme Potatoes, Roast Carrots & Onion, Asparagus, Jus

*Dessert - choose one per couple:*

Chocolate Creme Brulee, Chantilly Whip, Berries

Cherry Cobbler, Vanilla Ice Cream

Upside Down Brown Butter Pineapple Cake, Cinnamon Ice Cream