

Valentine's Day Three-Course Prix Fixe Dinner

Wednesday, February 14th, 2024

\$79 per person + tax & gratuity (*parties of 4+ \$69 per person*)

FIRST COURSE

Gulf Shrimp Tempura

black sesame, house-made sriracha aioli, ponzu, furikake (*gf*)

Little Gem Salad

bacon, cucumber, avocado, creamy black peppercorn dressing, roquefort (*gf*)

House-Made Stracciatella Cheese

creamy mozzarella, blood orange, pistachio, mint, grilled focaccia (*v/gfo*)

Thai Red Curry Squash Soup

coconut milk, lime crema, crispy shallots, toasted peanuts (*v/gf*)

Black Truffle Taleggio Caramella Ravioli

oregon hazelnuts, parmigiano, chives (*v*)

Supplement

Freshly Baked Focaccia 7

extra virgin olive oil (*v*)

SECOND COURSE

Hand-Cut Linguini

oregon bay shrimp, capers, lemon beurre blanc, herbed breadcrumbs

Crispy Duck Confit

white beans, local spinach, balsamic glazed cipollini onions (*gf*)

Sicilian Style Grilled Swordfish

crushed tomatoes, fennel, olives, capers, pearl couscous

Cauliflower & Chickpea Tagine

harissa, green olives, preserved lemons, buckwheat flatbread (*v/gf*)

Supplement

Grilled American Wagyu Flat Iron Steak 15

local spinach, hundred-layer potatoes, black truffle jus (*gf*)

THIRD COURSE

French Silk Tart

chocolate cremeaux, whipped cream, chocolate shavings (*gf*)

Meyer Lemon Tart

almond crust, meringue, citrus & pomegranate salad (*gf*)

Champagne-Strawberry Sorbet

fresh berries, passionfruit syrup, mint (*gf*)

v = vegetarian / / gf = gluten free / / gfo = gluten free option

please alert us of any dietary restrictions or food allergies // consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

22% gratuity added to party of 5 or more // split payments accepted; no split checks