



VALENTINE'S DAY

Menu

Pre-Fixe \$60: Three courses, choose one of each appetizer, entrée, and dessert

AMUSE BOUCHE

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GOUGERES

Savory Puffs filled with Roasted Garlic &
Thyme Whipped Fromage Blanc

APPETIZER

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MELTED LEEK & MUSHROOM RAVIOLO

Truffle Cream | \$17

Pair with: Saginaw Golden Ale or Ca' Momi Winery Sauvignon Blanc

CRISPY PORK BELLY

Celery Root Puree, Pickled Red Cabbage, IPA Mustard | \$17

Pair with: Hydraulic Sandwich IPA or Rancho Sisquoc Reisling

ENTRÉE

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SEARED FLAT IRON STEAK

Caramelized Shallots, Smashed Yukon Gold Potatoes with Garlic Confit &
Calabrian Chilis, Charred Broccolini, Maître de Butter | \$34

Pair with: Monomoy Märzen Lager or Dig On for Victory Red Blend

PAN SEARED SEA BASS

Potato Gnocchi, Roasted Shimeji Mushrooms, Lobster Butter, Scallion Oil | \$34

Pair with: Ivy Bells Pilsner or War Worker Chardonnay

DESSERT

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VEGAN CHOCOLATE TORTE

Cashew Crust & Raspberry Sauce | \$12

Pair with: Coal Shed Stout, or Valley of the Moon Pinot Noir

BUTTERSCOTCH BREAD PUDDING

Vanilla Ice Cream & Saginaw Golden Ale Beer Caramel | \$12

*Pair with: Farragut's Farmhouse Barrel Aged Saison,
or Road 31 Wine Co. Sparkling Wine*

SORBET TRIO

\$12