

# Valentine's Day 2019

## Main Dining Tasting Menu

### First Course

#### **Cheese & Charcuterie Board**

Three artisan cheese bites, premium cured meats, mustard, garni and pickled condiments

#### **Smoked Trout & Potato Pancakes**

Crème fraîche and black truffle vinaigrette

#### **Crispy Duck Confit Eggrolls**

Served with peanut curry and chile-lime dipping sauces

#### **Salad of Exotic Mushrooms & Humboldt Fog Goat Cheese Brûlée**

Lola Rossa lettuce & watercress, raspberry-elderflower vinaigrette

### Main Course

#### **Chicken Paillard Saltimbocca**

Tender breast layered with Parma prosciutto, fresh sage and fontina cheese.  
Served atop linguine tossed with New Mexico red chile, peas & artichoke hearts  
in a Marsala wine pan sauce

#### **Lamb Strip Loin**

Accompanied by house made gnocchi & gorgonzola cream, garden vegetable melange and Rhone red-thyme jus

#### **Seafood Omakase**

Seared Tuna Steak, Hamachi Sashimi, Ahi Tuna Tartar & Japanese Yellowtail Tempura  
Avocado-daikon rice roll, wakame seaweed salad, unagi sauce & Sriracha aioli

#### **Elk Filet Tournedos**

Whipped sweet potatoes, olive oil poached artichoke hearts, port braised radicchio & cipolline onions, green peppercorn demi

### Dessert Course

**Coming soon...**

*\$42 per person. Does not include tax or tip  
Shared plate charge will be \$10 additional*