

Valentine's Day Dinner Menu - February 14, 2025

BREAD SERVICE

house-made focaccia, olive oil, balsamic

AMUSE BOUCHE

chef's seasonal creation

STARTER – CHOICE OF

Smoked Duck Breast

cured and smoked duck breast, winter squash, walnut, orange

*Suggested Wine Pairing: Burrowing Owl Estate Winery
2012 Cabernet Franc*

Or

Pan Roasted Scallops

braised oxtail tortellini, cauliflower cream, citrus caper butter

Suggested Wine Pairing: Burrowing Owl Estate Winery 2023 Rosé

Or

Beet Salad

brûlée happy days goat cheese, artisan greens, balsamic, beet crisps

Suggested Wine Pairing: Burrowing Owl Estate Winery 2017 Viognier

MAIN – CHOICE OF

Lamb Rack

mint & anchovy marinated roasted lamb rack, Upper Bench brie
potato gratin, fennel. slow-cooked carrots, sundried tomato jus

Suggested Wine Pairing: Burrowing Owl Estate Winery 2014 Athene

Or

Seared Ahi Tuna

lentils, roasted mushrooms, parsnips, sprout leaves, truffle

*Suggested Wine Pairing: Burrowing Owl Estate Winery
2013 Sauvignon Blanc*

Or

Squash Cavatelli

squash cream, poached egg, sprout leaves, hazelnut gremolata

Suggested Wine Pairing: Burrowing Owl Estate Winery 2015 Chardonnay

DESSERT – CHOICE OF

Chocolat Terrine

blackberry gel, chocolate crumble, caramelized white chocolate,
caramel ice cream

Suggested Wine Pairing: Burrowing Owl Estate Winery NV Coruja

Or

Sticky Toffee Pudding

caramel sauce, almond lace cookie, rum and raisin ice cream

Suggested Wine Pairing: Wild Goose 2023 Late Harvest Gewürztraminer

MIGNARDISE

dark chocolate truffle

\$89 per person plus applicable tax and gratuity.

Wine, cocktails, beverages, tea and coffee are extra.

Please notify your server of any allergies or dietary concerns.