

VALENTINE'S DINNER

Menu

Our 3-course Valentine's Dinner comes with your choice of an Appetizer, Entrée, and our Valentine's Dessert for \$65 per person

APPETIZERS |

Dungeness Crab & Leek Bisque

French velouté soupe finished with hazelnuts

Pair with '24 Betty's Bubble \$11 glass | \$32 bottle

Citrus Blush Salade

Baby red leaf, radicchio, shaved radish, raspberries, blood orange, toasted almonds, and burrata

Pair with '24 Estate Pinot Gris \$11 glass | \$30 bottle

ENTRÉES | Served with Vegetables du Jour

Stuffed Halibut

Baked halibut filet rolled with delicate crab and leek mousse, over sunchoke purée with beurre rouge sauce

Pair with '23 Redhawk Zenith Pinot Noir \$12 glass | \$32 bottle

Duck à l'Orange*

Pan-seared duck breast with a vibrant blood orange sauce, served over creamy wild mushroom risotto

Pair with '24 Redhawk Estate Pinot Noir \$11 glass | \$30 bottle

Filet à la Bordelaise*

Grilled beef filet served over celeriac purée, finished with a rich red wine sauce with a hint of chocolate

Pair with '24 Redhawk Estate Block-Four Red Blend \$14 glass | \$38 bottle

DESSERT |

Strawberry Sweetheart

Fudgy sponge layered with chocolate ganache, pistachio ganache, strawberry compote, and vanilla bean mousse



February 13th & 14th

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Now!



*Cooked to desired doneness. Consuming raw or undercooked meat or poultry may increase risk of food-borne illness.