

**Valentine's Day | Five Course Menu**

By Executive Chef Ryan Arensdorf

**First Course**

Warm Spiced Apple Cider  
compressed apple | toasted cinnamon

*Wine Pairing: Pfister, Cremant d'Alsace*



**Second Course**

*(choice of)*

Winter Squash Caramelle  
guinea hen confit | housemade autumn olive farms pancetta | salted almonds  
braised tuscan kale | parmesan brodo

Winter Citrus Salad

pickled fennel | candied orange peel | satsuma orange gelee | pleasant ridge reserve | candied walnuts

*Wine Pairing: Michael Shaps, Viognier OR Stoller Estate, Pinot Noir*



**Third Course**

*(choice of)*

Seared Maine Diver Sea Scallop  
artichoke puree | artichoke chips | grana padano | truffle vinaigrette

Foie Gras Confit

virginia peanut nougatine | nonna's toasted banana bread | bourbon barrel maple syrup  
sherry vinegar gastrique

Honey Roasted Baby Carrots

parsnip puree | pearl onions | carrot and parsnip chips

*Wine Pairing: Vietti, Moscato d'Asti OR Etna Red Wine*



**Fourth Course**

*(choice of)*

Pan Roasted Red Snapper  
brown butter and soy vinaigrette | pickled chili | almond gremolata | ginger

Dry Aged New York Strip

leek fonduta | charred scallion chimichurri | shaved shallot | tempura lemon chip

Truffle Risotto

cured egg yolk | black pepper | parmigiano reggiano

*Wine Pairing: Orin Swift Cellars, Mannequin, Chardonnay OR Orin Swift Cellars, Palermo, Cabernet Sauvignon*



**A Sweet Finish**

By Executive Pastry Chef Jason Reaves

*(choice of)*

Red Velvet

oven roasted marsala strawberries | pink peppercorn meringue kisses | vanilla bean cheesecake ice cream

Dark Chocolate Passion

manjari 64% chocolate mousse | passion fruit chantilly | white chocolate-raspberry ice cream

*Wine Pairing: Domaine des Besombes, Singla OR Klein Constantia, Vin de Constance*

One Hundred Twenty Dollars | Sixty Dollar Wine Pairing