

VALENTINE'S DAY 2017

first

Chilled Shrimp cocktail with green tomato and horseradish

Cauliflower Bisque with bluefish croquette and sour cream

Winter Salad with beets, burrata and toasted hazelnut

King Salmon Tartar with shitake mushrooms and oregano

second

Lobster Risotto with toasted cashew and apple brandy

Chicken Liver Tart with madeira and pickled onions

Last Summers Eggplant with bonito butter and basil

Dungeness Crab Beignet with buttermilk and tarragon

third

Crispy Bronzino with blood orange and spicy broccoli

Braised Shortrib with roasted sunchoke and swiss cheese

Roast Chicken with whipped potatoes and wild mushrooms

Venison au Poivre with grilled red cabbage and huckleberries

dessert

Brown Butter Toffee with malted double cream

Gorgonzola Custard with red wine and poached pear

Chocolate Torte with dried raspberry and candied pecan

75 per person

mica