

February 14, 2024

Executive Chef Aaron Bedard

Executive Sous Chef Jeff Slemaker

Pastry Chef Nicole Evans

HAPPY VALENTINE'S DAY!

limited availability Champagne by the glass

Louis Roederer "Cristal" Brut 2015 - \$152. glass

Dom Perignon Brut 2013 - \$114. glass

Nicolas Feuillatte Palmes d'Or Brut 2008 - \$62. glass

Veuve Clicquot "Yellow Label" Brut - \$54. glass

AMUSE-BOUCHE

Seasonal inspiration from our Chef to awaken the palate

Argyle Sparkling Brut 2018

FIRST COURSE

Razor Clam Beignets

Fresh Seaside razor clams, creole aioli, Public Coast Farm micro greens, shaved radish

Brick House Chardonnay 2021

SECOND COURSE

Creamy Sun Choke Bisque

Roasted sun chokes, house cured bacon, chili oil, fried sun choke chips

J Christopher "Basalte" Pinot Noir 2019

ENTRÉE

Prime Filet Oscar

All natural prime Angus Beef, grilled truffle potato cake, bacon wrapped greens beans, Cipollini onions, Dungeness crab, olive oil béarnaise

Mark Ryan "The Dissident" Cabernet Sauvignon 2021

DESSERT

Vanilla Cheesecake Mousse

Strawberry compote, chocolate mirror glaze, graham crust

R Stuart Cabernet Sauvignon Port

Dinner experience \$199 per person (includes wine pairings)

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Please no cell phone use in The Dining Room.