



February 14, 2025

Executive Chef Aaron Bedard

Executive Sous Chef Jeff Slemaker

Pastry Chef Nicole Evans

Happy Valentine's Day

LIMITED AVAILABILITY CHAMPAGNE BY THE GLASS

Nicolas Feuillatte Palmes d'Or Brut 2008 52 /glass

Veuve Clicquot "Yellow Label" Brut 42 /glass

Elk Cove Brut Rosé 2018 28 /glass



FIRST COURSE

Citrus & Arugula Salad

Public Coast Farm micro arugula, yuzu vinaigrette, herbed chèvre cheese, citrus segments, pickled radish, candied almonds

WINE PAIRING: Brick House Chardonnay 2021

SECOND COURSE

Lobster Bisque

Butter poached wild tiger prawns, fennel pollen croutons, herb emulsion

WINE PAIRING: 1789 Pinot Noir 2016

ENTRÉE

Garlic Roasted Prime Filet Mignon

All natural prime Angus Beef, wild mushroom gratin, roasted pearl onions, pancetta lardons, Yaya carrots, foie gras beurre monte

WINE PAIRING: Owen Roe 'DuBrul' Cabernet Sauvignon 2018

DESSERT

Cherry Vanilla Mousse Cake

Tart cherries, velvet chocolate frosting, candied hazelnuts

WINE PAIRING: Warre's Otima 20-yr Tawny Port

Dinner experience \$229 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.*