

*A TASTE OF ROMANCE...FOR TWO*  
SERVED 4PM-10PM, SUNDAY FEBRUARY 14

*STARTER*

*LOCAL OYSTER TRIO SERVED WITH A ASIAN PEAR - CHAMPAGNE MIGNONETTE*

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*SOUP*

*VELVET AVOCADO - LIME SOUP WITH A CHIPOLTE CRÈME FRAICHE'*

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*SALAD*

*FRISÉE, BABY ROMAINE, FENNEL GREENS, AND BABY BEET GREENS WITH TOASTED ALMONDS AND DRIED BING CHERRIES TOSSED IN A PINOT NOIR – SHALLOT VINAIGRETTE AND SERVED WITH A WARM HERB CRUSTED CHEVRE MEDALLION*

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*ENTREE*

*SEARED PUMPKIN SEED CRUSTED SCALLOPS AND MESQUITE SMOKED WILD PRAWNS WITH ORICHIETTE PASTA AND A FRESH HERB - ALEPPO CHILE BROWN BUTTER*

*OR*

*BLUE MESA NEW YORK STRIP WITH A NW WILD MUSHROOM RAGOUT, ROASTED PEPPER SPOON BREAD AND A SAUTÉ OF JERUSALEM ARTICHOKES AND BRUSSEL SPROUTS*

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*DESSERT*

*CHOCOLATE DECADENCE HEART FOR TWO ACCOMPANIED BY RASPBERRY TARRAGON SAUCE AND TOPPED WITH A VANILLA WHIPPED CREAM*

*\$55 PER PERSON*