

Valentine's Day Menu

Friday, February 14th, 2024

one

HOG ISLAND OYSTER (GF)

champagne granita, green apple, cucumber
G.H. Mumm, Brut, Grand Cordon, Champagne, France N.V.

two

PEAR SALAD (GF)

roasted pear, shaved asian pear, upland cress, belgian endive
frisée, shaved fennel, candied cashews, walnut vinaigrette
Carlisle "Steiner Vineyard" Grüner Veltliner, Sonoma, Sonoma Mountain 2022

three

MUSHROOM SUGO

cavatelli pasta, slow-braised mushrooms, fig "agrodolce"
smoked tomato sauce, toasted fennel seeds, pangrattato
Croix "Floodgate" Croix Estate Vineyard, Pinot Noir, Russian River Valley 2021

or

SONOMA BLACK COD (GF)

bamboo rice, bok choy, snow peas, coconut-lemongrass froth, peanut crumble, cilantro
Bacigalupi, Chardonnay, Russian River Valley 2022

or

VENISON & VEAL DUET (GF)

slow roasted venison loin, braised veal cheek, pickled butternut squash
roasted beets, parsnip purée, cranberries, green peppercorn jus
A. Rafanelli, Zinfandel, Dry Creek Valley 2022

four

STRAWBERRY PAVLOVA (GF)

strawberry mouse, marinated tangerines, blood orange, candied pistachios
Bacigalupi "Stellina" Late Harvest Muscat, Russian River Valley M.V.

\$125 per person

supplemental wine pairing \$85 per person

"As wine ages to perfection, so does love, growing richer and more meaningful
when shared through a lifetime."

executive chef sergio howland