



Valentine's Day

MENU

3-COURSE DINNER FOR TWO
\$100++ PER COUPLE

STARTER

RED WINE POACHED PEAR

baby greens / lemon whipped ricotta /
pistachio / quince vin

Wine Pairing: La Marca Sparkling Brut \$9
or William Hill Chardonnay \$10

SHARED ENTREE

MOVE MOUNTAIN & SEA

blood orange frenched short rib osso
buco / herb garlic shrimp gremolata /
truffle mash potato / haricot vert /
roasted tomato

Wine Pairing: Graffigna Malbec \$12

SHARED DESSERT

RED VELVET CAKE

cream cheese frosting / white chocolate

Wine Pairing: Vignaioli Moscato \$10

*No substitutions or special requests. Please notify us of any food allergies, some items contain dairy, nuts, etc. Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness.