

# Valentine's Dinner

FOR TWO \$155

## SAVORY CHARCUTERIE S'MORES

baby bell cheese, crostini, rosemary crackers,  
mini naan, salami, soppressata

## SURF & TURF

grilled filet mignon with truffle butter

butter-poached lobster tail

roasted fingerling potatoes and  
asparagus bundles

## CHEESECAKE TRIO

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## VEGETARIAN OPTION MENU

**\$70 PER PERSON**

### ROASTED BEET CARPACCIO

thin slices of roasted beets

whipped goat cheese

candied pistachios

microgreens and balsamic pearls

### WILD MUSHROOM & TRUFFLE RISOTTO

arborio rice cooked in vegetable stock

sautéed wild mushrooms

(*chanterelle, oyster, shiitake*)

finished with truffle oil and Parmesan

## CHEESECAKE TRIO

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## WINE PAIRING

**\$29 PER PERSON**

Domaine de Sacy, Sancerre,  
Loire Valley, France 2023 – *sauvignon blanc*

Belle Glos, Clark & Telephone,  
Santa Maria Valley, California 2023  
– *pinot noir*

Schramsberg, Mirabelle, Brut Rose,  
North Coast, California NV – *sparkling rose*



