



THE
DINING
ROOM

VALENTINE'S DINNER

130 per person | wine pairings +40 per person

FIRST

ADD A HALF DOZEN OYSTERS ON THE HALF SHELL

yuzu togarashi mignonette +25

Argyle Brut, Willamette Valley, OR +12

PARSNIP BISQUE

leek, black garlic, maple syrup

Sleight of Hand Enchantress Chardonnay, Yakima Valley, WA

WINTER CHICORY SALAD

baby kale, kumquat, smoky bleu cheese, pistachio, date

Seghesio Zinfandel, Sonoma County, CA

MAIN

PAN SEARED SALMON

red lentil, ikura, cabbage, sherry vinegar, Chioggia beet, beet butter, lemon

Lange Pinot Noir, Willamette Valley, OR

GRILLED ZABUTON STEAK

rosemary, polenta, cacao, root vegetable gratin, demi-glace, foie gras

Abeja Beekeeper's Blend, Merlot/Cabernet Sauvignon, Columbia Valley, WA

BUCATINI

red kuri squash, pink peppercorn, mustard green, sherry

vinegar, marcona almond, Grana Padana

La Valentina Trebbiano D'Abruzzo, Italy

DESSERT

SHARED MOUSSE TRIO

white and dark chocolate mousse, raspberry mousse, blackout
cake, raspberries

Taylor Fladgate 10yr Tawny Port, Portugal

Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.

A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.