

VALENTINE'S DAY MENU \$75 | BEVERAGE PAIRINGS \$25

FIRST (CHOICE OF)

Tuna & Foie Gras miso aguachile

Mole Verde roasted beets, candied guajillo chili

pairing maison de madeleine brut rosé

SECOND (CHOICE OF)

Halibut smoked mussels, roasted corn buerre blanc, peas

pairing biohof pratsch gruner vetliner

Confit Eggplant cauliflower puree, pine nut mole, sesame salsa

pairing raeburn chardonnay

Smoked Tri Tip celery root, herb mojo de ajo, black garlic

pairing renato ratti nebbiolo ochetti

THIRD

Coconut Ice Cream mango, yuzu, black lime

pairing espresso martini

FORA