

Valentine's Menu

Available Friday 2/13 & Saturday 2/14

\$75 per person* | \$29 per person wine pairing

Select one from each course

First Course

HALF DOZEN OYSTERS *gf, df, nf*

champagne mignonette

AVOCADO & GRAPEFRUIT SALAD *gf, df, v*

butter lettuce, toasted almonds, basil vinaigrette

WILD MUSHROOM TARTLET *nf*

mascarpone, black truffle oil

Second Course

CHICKEN ROULADE *nf*

herbed spaetzle, wilted greens, beurre blanc

LOBSTER SAFFRON RISOTTO *gf, nf*

parmesan, roasted garlic butter, chives, lemon zest

MUSHROOM & ASPARAGUS TAGLIATELLE *df, v*

cashew cream sauce

Third Course

CHOCOLATE POT DE CRÈME *gf*

raspberry gel, fresh berries, candied pecans

BASQUE CHEESECAKE *nf, veg*

pomegranate molasses

PEAR CHAMPAGNE SORBET *df, gf, nf, v*

Pairings

VANDORI PROSECCO

Italy

LONG SHADOWS

JULIA'S DAZZLE ROSE

Columbia Valley, WA

LE DOUBLE TROUBLE

PINOT NOIR

Willamette Valley, OR

CHALK HILL

SAUVIGNON BLANC

Russian River, CA

BRIAN CARTER OPULENTO

DESSERT WINE

Yakima Valley, WA

KIONA ICE WINE

Columbia Valley, WA

LOVER'S OLD FASHIONED

Old Forester bourbon, strawberry orange syrup, spiced orange bitters

gf = gluten free, veg = vegetarian, nf = nut free, v = vegan, df = dairy free

*menu price does not include a 10.4% washington state sales tax or gratuity.
splits and substitutions are politely declined.

A 22% mandatory service charge applies to all party sizes. 100% of it is distributed to the service and culinary staff.

*Items marked with an * are either cooked to order and served raw or undercooked as requested or may contain raw or undercooked ingredients. The Health Department advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything.

