

# Valentine's Day

## First Course

### **Lobster Terrine**

foie gras, pink lady apple, fermented turnip  
*jeio prosecco*

## Second Course

### **Onion & Vanilla Bean Velouté**

seared scallop, date purée  
*novellum chardonnay*

## Entrée

### **Roasted Beef Loin**

sunchoke & potato pavé  
*valravn zinfandel*

OR

### **Seared Organic Salmon**

beet & parsnip ravioli, tarragon foam  
*stag's leap viognier*

## Dessert

### **Chocolate Mousse**

Champagne sorbet, strawberry, cocoa nib brittle  
*fielding ice wine*

### **\$60 per person**

***To compliment your dining experience we are happy to  
offer an optional wine pairing for you to enjoy***

***\$20 per person***