



Happy Valentine's Day!



Please select one item for each course

First Course

Sauteed Wild Mushroom Salad
Herb Crusted Poached Egg, Spring Vegetables
Corbieres, Domaine de Fontsaite, Languedoc, France, 2018

Spring Pea Soup
Lobster, Mint
Chardonmay, Laurent Perrachon, Beaujolais, France, 2019

Second Course

Seared Diver Scallop
Cauliflower Puree, Fennel-Citrus Salad
Brut Rose, Bouvet, Loire, France, NV

Duck Confit Crepe
Bacon, Gruyere, Pickled Mustard Seed
Moulin-A-Vent, Chateau des Jacques, Beaujolais, France, 2016

Third Course

Pan Seared Local Catch
Lentils du Puy, Asparagus, Champagne Beurre Blanc
"Gentil," Hugel, Alsace, France, 2018

Petit Filet Mignon
Pomme Puree, Spinach, Mushrooms, Sauce Bordelaise
Blaye-Cotes de Bordeaux, Chateau Roland la Garde, France, 2016

Chateaubriand for Two (\$5 supplement per guest)
Pomme Puree, Spinach, Mushrooms, Chateaubriand Sauce

Duo of French Cheeses (To Share)

Bucheron, P'tit Basque, Honey, Walnuts

Finale

Red Raspberry Soufflé
Passion Fruit Crème Anglaise
Brachetto d'Acqui, "Rosa Regale," Banfi, Piedmont, Italy, 2019

Chocolate Pecan Torte
Caramel Sauce, Chantilly Cream
Port, Dow 10yr Tawny, Portugal, NV

\$70 per guest (Dine In Only)
Wine Pairing \$23 additional
plus tax and gratuity