

Valentine's Day Dinner

February 14, 2018

Roasted Heirloom Carrots,
Beets, Marin Brie, Dates, Marcona Almonds

Potato and Leek Soup,
Crispy Potato Skin, Bacon, Chives, Creme Fraiche

Seared Day Boat Scallops,
Celery Root, Hazelnuts, Black Truffle

Or

Roasted Liberty Duck Breast,
Endive, Blood Orange, Honey Thyme Jus

Or

Almond Wood Grilled New York,
Black Garlic Purée, Crispy Sunchokes, Broccoli Rabe

Valrhona Dark Chocolate Ganache,
Coconut Caramel, Passion Fruit Sorbet

\$60 per guest

\$24 optional wine and cocktail pairing