

VALENTINE'S DAY 2025

WELCOME COURSE

Oysters

Yuzu kosho mignonette, baguette, olives, *Uplands* Pleasant Ridge Reserve

❖ PAIRED WITH: COMING SOON

FIRST COURSE

Pickled and Roasted Beets

Cashew tahini, smoked cashews, frisée, apple, lemon oil

❖ PAIRED WITH: COMING SOON

Steelhead Trout Crudo

Leche de Tigre, serrano, shaved fennel, arugula, quicos, cilantro

❖ PAIRED WITH: COMING SOON

Ricotta Gnudi

Roasted garlic, Meyer lemon, SarVecchio, mortadella, pistachio

❖ PAIRED WITH: COMING SOON

Lamb Albindigas

Baked *Dreamfarm* chèvre, spicy tomato sauce, baguette crostini

❖ PAIRED WITH: COMING SOON

SECOND COURSE

Fluke

Tabouleh, Maine lobster and citrus salad, vadouvan vinaigrette

❖ PAIRED WITH: COMING SOON

Coffee Rubbed NY Strip

Sweet potato and chorizo hash, braised lacinato kale, cotija, mole poblano

❖ PAIRED WITH: COMING SOON

Capri Feta and Mozzarella Bourekas

White bean purée, roasted cauliflower, brussel sprouts, maitake mushrooms, pistachios, hot honey

❖ PAIRED WITH: COMING SOON

Seven Seeds Organic Pork Schnitzel

Sweet and sour braised red cabbage, apple brown butter

❖ PAIRED WITH: COMING SOON

THIRD COURSE

Basque Cake

Door County cherry compote, sour cream ice cream

❖ PAIRED WITH: COMING SOON

Chocolate Torte

Flourless chocolate cake, espresso buttercream, crème fraîche sherbet, strawberry-hibiscus coulis, toasted almond

❖ PAIRED WITH: COMING SOON

Key Lime Tart

Vanilla bean bavarian, graham cookie crumble, mango sauce

❖ PAIRED WITH: COMING SOON

EXECUTIVE CHEF ❖ TORY MILLER
PASTRY CHEF ❖ KRISTINE MILLER

4-COURSE MEAL | \$95 OPTIONAL WINE PAIRING | \$45