

# VALENTINE'S DAY

FOUR COURSE PRIX FIXE \$80  
SOMMELIER'S WINE PAIRING \$45

## FIRST COURSE

ARTICHOKE SALAD

frisée, fennel, black truffle vinaigrette

SCALLOP CRUDO

grapefruit, radish, watercress

CELERY ROOT AND APPLE VELOUTÉ

chestnut, crème fraîche

*add poached oysters \$10*

## SECOND COURSE

BLACK TRUFFLE AND WILD MUSHROOM RISOTTO

## THIRD COURSE

SEARED ROCKFISH

pommes purée, leek fondue, sauce meurette

DUCK A L'ORANGE

'dirty' wild rice, endive, sauce bigarade

USDA PRIME STRIPLOIN

swiss chard, jerusalem artichoke, sauce périgourdine

DRY-AGED 7 HILLS FOOD CO. TOMAHAWK STEAK

pomme fondant, swiss chard, maitake mushroom

*for two, \$30 supplement per person*

## DESSERT

ACHY BREAKY HEART

triple chocolate mousse, strawberry sauce, strawberry pinot noir sorbet

PASSIONATE SUNDAE

passion fruit ice cream, coconut sorbet

coconut tapioca, candied lime, chantilly

TIRA-I-MISS-U

coffee mascarpone cream, ladyfingers, cocoa



@DBG6DC