



## Valentine's Day Experience

### TO BEGIN

Endive & Greens, Strawberry, Herb Sponge, **WHIPPED GOAT CHEESE**, Pistachio, Port Vinaigrette  
**Coquelicot Estate, Sauvignon Blanc, Santa Ynez Valley, 2018**

### FROM THE OCEAN

Seared **DIVER SCALLOPS**, Black Linguini, Fresh Cilantro, Scallions, Yuzu Emulsion  
**Domaine J.M. Boillot, Chardonnay, Bourgogne, France, 2016**

### FROM THE FARM

**WAGYU FILET OF TENDERLOIN**, Truffle Potato, Smoked Cipollini, Béarnaise  
**Chateau la Grangere, Grand Cru, Saint Émilion, Bordeaux, France 2012**

### TO FINISH

Chef's Valentine's Day Dessert

**Taylor Fladgate 10 Year Tawny Port**

Vegetarian and Dietary menus available upon request, please let us know in advance

6:00 p.m seating, dinner concludes at 8:00 p.m.,  
8:30 p.m. seating

### **VALENTINE'S DAY DINNER 89**

### **SOMMELIER WINE PAIRING 50**

\*wine subject to change, sample wines for reference

\*excludes tax and twenty percent service