

Valentine's Day Dinner

\$60 per person // \$120 per couple

LOCALLY-SOURCED, FROM-SCRATCH PRIX FIXE MENU

Starters

CHILI PRAWNS

lemon, garlic chili butter, polenta

SPINACH & ARTICHOKE ARANCINI

with roasted tomato sauce

CRAB CROQUETTES

with grilled lemon, remoulade

TRUFFLE PARMESAN FRIES

*vegan w/ cashew parmesan

BACON BRUSSELS SPROUTS

lemon marmalade, bacon, pecorino cheese.

*vegan with tempeh bacon and cashew parmesan +2

MARINATED BEET AND GOAT CHEESE SALAD

marinated beets, deep fried herbed goat cheese, honey lemon vinaigrette, arugula, apples

*vegan with vegan mozzarella in place of goat cheese

BLOOD ORANGE AND ARUGULA SALAD

pistachios, blood orange, citrus vinaigrette, red onion, arugula

gf

gf vegan

gf

gf vegan*

gf vegan*

gf vegan*

gf vegan

Entrees

WILD MUSHROOM RISOTTO

black garlic, parmesan, fresh herbs

vegan w/ cashew parmesan +2

ROASTED VEGGIE LASAGNA

kale, roasted garlic, wild mushrooms, roasted tomato sauce,

vegan ricotta, vegan mozzarella

ROASTED HALF CHICKEN

rosemary, thyme, lemon, garlic, chicken jous, potatoes, roasted root vegetables

BRAISED BONE-IN SHORT RIB

red wine reduction, fondant potatoes, roasted winter vegetables

SWEET CHILI SALMON

ginger garlic rice, bok choy, carrots, cauliflower

gf vegan*

gf vegan

gf

gf

gf

Desserts

HEARTSHAPED CHEESECAKE FOR 2

gf

VANILLA BEAN CREME BRULEE

fresh berries

gf

FLOURLESS CHOCOLATE CAKE

creme anglaise, raspberries

gf

PISTACHIO OLIVE OIL CAKE

with blood orange glaze

gf vegan

