



# VALENTINE'S DAY MENU

3 COURSE DINNER \$65 PP

WINE PAIRING \$25 PP

## FIRST COURSE

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### STEAK TARTAR

hand chopped sirloin, dijon, capers  
herbs, parmesan

### BABY KALE SALAD

cabernet pear, Dumbarton blue

### PUMPKIN TORTELLINI

brown butter, sage, pecorino

### BURRATA & WARM GUANCIALE

black garlic toast, petite greens

## SECOND COURSE

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### BRAISED LAMB SHANK

gorgonzola whipped potatoes,  
market vegetables

### PAN ROASTED WILD KING SALMON

crispy artichokes, English peas, charred  
tomatoes

### GRILLED ANGUS SIRLOIN

fingerling hash, wilted greens

### LOBSTER POT PIE

pernod, cream, pancetta, heirloom  
vegetables

## DESSERT

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Chocolate Walnut Tart