february fourteenth

first

oysters sangria granita
sauvignon blanc, orin swift, locations nz, 2020, new zealand

hamachi finger lime, thai chili, coconut
sauvignon blanc, orin swift, locations nz, 2020, new zealand

toast ricotta, comice pear, vincotto
sauvignon blanc, orin swift, locations nz, 2020, new zealand

second

sunchoke soup asparagus, shallot, brioche
garganega/chardonnay, antonio castagnedi, scaia, 2018, trevenzie

blue crab panko, radish, celery, cara cara orange
garganega/chardonnay, antonio castagnedi, scaia, 2018, trevenzie

short rib ravioli black truffle, celeriac purèe
gamay, domaine ramonet, 2018, passetoutgrains

main

maine lobster carrot, parsnip, fennel
chardonnay, sandhi, 2014, sta. rita hills

chilean sea bass baby bok choy, kimchi, miso
chardonnay, sandhi, 2014, sta. rita hills

beef tenderloin haricot vert, potato purèe, bordelaise
dolcetto, massolino, 2016, dolcetto d'alba

rack of lamb brussels sprouts, squash, grain mustard
zinfandel, neal, 2019, rutherford

dessert

flourless torte chocolate espresso, cocoa bean, vanilla
fortified zinfandel, j wrigley, back roads, nv, mcminnville

champagne charlotte strawberry, red berry rose, white chocolate
brachetto, bera, 2018, piedmont

02.14.22

$125 per person / $175 with wine pairings