



VALENTINE'S DAY DINNER

We say love is a very full belly. So we made tonight's menu especially for lovers...of delicious food and drink. In fact, in tonight's tasting menu, Chef Krenz and his team will be making all the decisions, so all you have to do is stare longingly into each other's eyes—hoping for the last bite on each other's plates! Happy Valentine's.

85/person, including wine pairings

Amuse

1ST COURSE

Winter Roots BEET, CARROT, RADISH
OR

Scallop ROASTED PARSNIP, CHICHARRONES, RAMP, ARUGULA

2ND COURSE

Butternut Squash Risotto GOAT CHEESE, CHILI, HAZELNUT, SAGE
OR

Duck CABBAGE + POTATOES

3RD COURSE

Cabbage Rolls SWEET POTATO, PEANUT, PETITE GREENS
OR

Daily Catch MAITAKE, TURNIP, HARISSA

Intermezzo

4TH COURSE

Suncrisp Apple Cake CREAM CHEESE BUTTERCREAM, PICKLED APPLES
OR

Chocolate Ganache PEANUT BUTTER TEXTURES, CHOCOLATE SORBET

Mignardise

Matthew Krenz, EXECUTIVE CHEF

Mike Long, CHEF DE CUISINE

Miranda Brown, PASTRY CHEF



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