



Happy Valentine's Day



Starters

Sautéed garlic gulf shrimp & Grits

Heirloom bluestone grits, crispy Spanish Jamon, beurre vert
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Smoked Heritage Pork belly

Gochujang mustard, & Korean bbq glaze and dressed arugula -
chive
*

Warm blue fin crab Rockefeller

Savory Webber bacon, toasted bread crumb, baby spinach, &
citrus nage

Salads

Hydroponic watercress-heirloom baby tomato salad

Fresh basil and house made green goddess dressing
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Chilled mixed field green salad

green onion, brunoise of butternut squash, charred kale, shaved
parsnip Mandarin white balsamic vinaigrette

Entrees

Cast iron seared seed & pod Kobe Hanger

Gruyere potato gratin, demi noir
*

Sautéed Mediterrean Branzino

Roasted beet, parsnip puree, sautéed beech mushroom &
charred Meyer lemon nage
*

Grilled cold water Lobster tail

Italian Calabrese – chive pork Picadillo, basil basmati rice and
Tangerine drawn butter

Desserts

Orange-Lavender crème Brûlée

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Schokinag chocolate gob & white truffle gelato

Crispy Almond tuille

*

Oregon gooseberry & vanilla coffee cake

Crème anglaise

*

Goat milk gelato with house made Cajeta & brown sugar toasted pepita

\$79 per person

