

WED, FEB 14<sup>th</sup>

# Valentine's Day Dinner

4pm - 9pm

## 5 Course Dinner

Prix-fixe \$75 | a la carte  
Charcuterie Special for Two | \$26

### COURSE ONE

Bacon wrapped scallop, apricot jam,  
micro greens - \$12

Trumpet mushrooms, miso glaze, shaved  
zucchini (vegan) - \$16

### COURSE TWO

Gem wedge salad, smoked almonds,  
Rogue River buttermilk dressing - \$14

Celery root "Vichyssoise," leek, Yukon  
potato, coconut cream (vegan) - \$12

### COURSE THREE

Beet sorbet, cucumber slaw (vegan) - \$6

### COURSE FOUR

Braised lamb shank, root vegetables, pomme  
puree, pomegranate molasses - \$42

Smoked eggplant ravioli, beet pasta, garlic  
cashew cream, micro greens, blistered  
tomatoes (vegan) - \$34

Ahi tuna au poivre, black rice, sesame ginger  
glaze, shishito pepper - \$36

10 oz NY Strip, pomme puree, sautéed kale,  
pomegranate molasses - \$36

### COURSE FIVE

Cashew "cheese" cake, raspberry preserves,  
candied cashew (vegan) - \$14

Red velvet cake, Solstice chocolate,  
Chantilly cream - \$12

### DESSERT

Croquembouche Special for Two - \$26