



Valentine's Day

Amuse Bouche

Mini Baked Potato Caviar & Crème Fraiche

First Course

Oysters on the ½ Shell Pomegranate Granita & Sherry Mignonette

Second Course

Heart Beat Salad Roasted Beet, Red Endive, Mache, House Made Boursin

Third Course

Napoleon of Rabbit & Preserved Pear

Intermezzo

Floating Sorbet Red Berry Sorbet with Sparkling Wine

Third Course

Choose One

Filet Oscar Petite Filet & Lobster, Asparagus Tips, Hollandaise

Lobster & Scallop Newberg Toast Points & Peas

Creamy Risotto Local Mushrooms, Asparagus, Pecorino Cheese, Squash Curl

Dessert

Red Velvet Cake Cherry Cream Cheese Icing, Maple Ice Cream

Coffee & Tea Served with Assorted Cookies & Bark

\$68 Per Person

Executive Chef Neal Myers