



VALENTINE'S DAY

DINNER

Menu

TUESDAY FEBRUARY 14

WE PURCHASE THE BEST, MOST LOCAL
INGREDIENTS TO CREATE DELICIOUS MEALS IN
OUR DEDICATED GLUTEN FREE KITCHEN

PRODUCE, GRAINS, LEGUMES, SUGAR
DAIRY & CHOCOLATE ARE ALL ORGANIC
FISH IS WILD (UNLESS NOTED) WA, OR, AK
CHICKEN IS ORGANIC & HUMANELY RAISED IN CA
MEATS ARE PASTURED RAISED IN WA & OR
EGGS ARE LOCAL & FREE TO ROAM

3 courses \$75/pp

(choose one of each)



ALWAYS SEASONAL . ORGANIC . ALL GLUTEN-FREE

*...AND OUR GOVERNMENT WANTS YOU TO KNOW

CONSUMING RAW OR UNDERCOOKED PROTEINS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

ONE

Smoked Beet & Chevre Salad, arugula greens, orange champagne vinaigrette, pepitas (V/DF no cheese)

Thai Beet Borscht, ginger, garlic, chili, lime coconut cream (V/DF)

Bagna Cauda, warm garlic, anchovy dip, vegetables, crackers (DF, or V exchange Aioli)

Cream of Tomato Soup, Parmesan crisp

Mini Cheese Buns, herb butter add 6

TWO

Seared Duck Breast cherry, Port sauce, orange, beet polenta, vegetables

Dungeness Crab Mornay, Parisienne gnocchi, vegetables

Peppered NY Steak, red wine shallot, sauteed rosemary potatoes, vegetables (DF)

Red Lentil Crepes, mushrooms & pumpkin, curry cream, vegetables (V/DF)

Cocoa Dusted Scallops, burnt orange sauce, red wine risotto, vegetables (DF)

THREE

Cream Puff, berry sauce

Dark Chocolate Torte

Truffles, cocoa, mint, mocha (V/DF)