



Valentine's Day Menu

Heirloom Kitchen

Oyster on the Half Shell
cucumber gelee, pomegranite granita

I.

Brie en Croute for Two
mixed berry jam, prosciutto crisp

II.

Creamy Crawfish Chowder
cajun spice

III.

Select One

Beef Tenderloin
turnip puree, polenta, baby carrots, beech mushroom, red wine demi
add Lobster Tail \$10

Seared Salmon
carrot puree, clams, pickled pearl onion, white truffle

IV.

Bouquet of Baby Greens
beet root, summer melon, goat cheese, fennel pollen

V.

Select One

Strawberry Panna Cotta Bombe
strawberry gelee, graham cracker, micro basil

WINE BY THE BOTTLE

Select One

Ruffino Prosecco
Tom Gore Chardonnay
Willamette Valley Riesling
Motto Backbone Cabernet Sauvignon
Simi Merlot

\$130 per Couple - includes Tax, Gratuity and Bottle of Wine