

# Valentine's Day

*3 outstanding courses*

\$50 per person

## *Appetizers*

### *Crab Pizza*

NW Dungeness crab, clam soubise, fontina cheese, sliced white truffles, Mama Lil's pickled peppers

### *\*Beet Tartar*

Gingered roasted beets, wasabi cream sauce, pea tendrils

### *Chicken Liver Mousse*

Marsala chicken liver, pickled cherries, Spanish chorizo, house made lavash crackers

### *\*Grilled Oysters on the Half Shell*

Fresh Rainer oysters, coconut broth, braised spinach, lime

### *\*Fresh Shucked Oysters*

Shigoku oysters, Mama Lil's tangy hot sauce, charred shallots, marinated celery tops, truffle salt

## *Entrees*

### *\*Salmon Oscar*

Fresh King salmon, hollandaise sauce, country red potatoes, roasted asparagus spears, NW Dungeness crab

### *\*Pork Tenderloin Filet*

Char grilled Carlton farms pork, molasses peaches, country red potatoes, roasted green beans

### *\*Smoked Scallops*

Cold smoked seared diver scallops, scallion pistou, blood oranges, smoked Castlevatrano olives, jasmine rice, black "beluga" lentils

### *Rosemary Taleggio Ravioli*

Roasted Yukon gold potatoes, dry cured olives, Tuscan kale, fire roasted tomato sauce, shaved Pecorino Toscano

### *\*Dry Aged NY Steak*

30-day aged Cascade Natural strip loin, caramelized sweet onion, carrot jam, Yukon gold mashed potatoes, creamed spinach

### *\*Oven Roasted Striped Bass*

romesco sauce, saffron risotto, pancetta, Brussel sprout leaves, shaved Pecorino Toscano

\*Gluten Free

*includes dessert from a list of 8 delectable choices*