



## *Valentine's Menu*

### *First Course*

**Purée of Apple and Pumpkin Soup**  
champagne cream, toasted almonds

*Schramsberg, Blanc de Blancs, Brut,  
Calistoga, California 2020*

### *Second Course*

**Seared Sea Scallop**  
orange, fennel, brown butter

*Tablas Creek, Patelin de Tablas, Paso Robles, California 2021*

### *Third Course*

**Grilled 10 oz Grass Fed Manhattan New York Strip**  
goat cheese whipped potatoes,  
baby carrot, cabernet demi-glace

*Leviathan, California 2019*

### *Fourth Course*

**Chocolate Bar**  
raspberry passion cream, hazelnut crisp, raspberry sorbet

*Lustau East India Sherry*

*Prix-Fixe \$95 with Wine Pairings \$140*