



VALENTINE'S DAY AT THE SEASIDE

\$45 per person | \$25 additional per person for wine pairing

AMUSE

Love Mussels

Stuffed Penn Cove Mussels, Shiro Miso, Sorrel

Villa Maria Bubbly Sauvignon Blanc, NZ

FIRST COURSE

Dungeness Crab Strudel

Fresh Local Crab, Crispy Filo, Tarragon, Chardonnay Cream

Raeburn Chardonnay, CA

SECOND COURSE

Butter-Poached Halibut Cheeks

Red Beet Spätzle, Artichoke Hearts, Crispy Capers, Micro Basil, Rosé Buerre Blanc

Cline Family Ancient Vines Mourvedre Rosé, CA

OR

Oven-Roasted Beef Tenderloin

Blue Cheese Potato Gratin, Atomic Red Carrots, Baby Leeks, Cabernet Reduction

Luke Cabernet Sauvignon, WA

DESSERT

Chocolate Mousse Hearts

Port Soaked Cherries, Candied Ginger, Rose Crème Anglaise

Gilbert Cellars Tempranillo Red Dessert Wine, WA