



VALENTINES DINNER

FIRST COURSE

Apple Brie Tarts with Fresh Thyme

Spinach and Artichoke Puff Pastry Cups

Sesame Almond Chicken with spicy apricot dipping sauce.

Whitehaven: Sauvignon Blanc

SECOND COURSE

Seared Pacific Halibut

Served with chanterelle demi-glace, sauteed broccolini
and herb mashed potatoes.

Chahalem Inox: Pinot Gris

Braised Boneless Beef Short Ribs

Slow braised in red wine and rich beef stock with a hint of cinnamon.. Served
with creamy polenta and sauteed broccolini.

Catena: Malbec

Wild Mushroom Linguine

Chanterelle, beech and shitake mushrooms sauteed with shallots, garlic and
white wine. Finished with cream and fresh herbs.

Stoller: Rose

THIRD COURSE

Meyer Lemon Creme Brulee.

**Chocolate Lava Cake with Tillamook Vanilla Ice Cream and marionberry
compote.**

Riesling