
F O R K

Jeremy Leonard Hansen Executive Chef
George Madosky III Exec Sous Chef
Alexander Roman Head Baker
Ian Thomas Sous Chef

Valentine's Day 2020

4 courses ~ \$85

menu subject to change ~ vegetarian selections available

foie gras torchon ~ date jam, brioche

fluke crudo ~ turmeric, rugbrød seeded rye, cream cheese, mustard, capers

petite greens salad ~ squash, apple, grapefruit, currants, quinoa, 5 spice

sturgeon & caviar ~ lavender crème fraîche, pear, fennel

mussels & spicy sausage • crispy cauliflower ~ herbes, cauliflower, mole

wagyu beef tartare • red beet tartare ~ rye crisps, yolk, chive, mustard

ōra king salmon ~ purple sweet potato, coconut confit, soy butter, radish

hand pasta ~ golden trumpets, dashi butter, crispy coppa

snake river steak ~ herbed fingerlings, carrots, fig glaze, chestnut

charcoal grilled venison for 2 ~ soy, apples & malted white wheat, broccoli + 10 pp supp

dry aged angus steak for 2 ~ crispy brussels sprouts, duck fat potatoes + 25 pp supp

sweets

cheesecake ~ all spice, graham, blueberry preserves

flourless chocolate cake ~ lemon curd, meringue, vanilla bean ice cream