

Valentine's Day 2018

Amuse Bouche

Oysters on the Half with Persimmon Mignonette
Champagne for Two

Starters

Lobster and Butternut Squash Bisque

Or

Belgian Endive Salad, Smokey Blue, Candied Walnuts, Fuji Apple,
Champagne Vinaigrette

Seconds

Fois Gras and Brioche Toast with Paddlefish Caviar and Truffled Honey

Or

Dungeness Crab and Mango Timbale, Watermelon Radish, Frisee and
Saffron Aioli

Mains

Sablefish, Parsnip Puree, Heirloom Tomato and Preserved Lemon Confit,
Roquette and Apple Salad

Or

Petite Filet, Wild Mushroom Risotto, Shaved Oregon Black Truffles

Finish

Mel and Mia's of Edmonds Cannoli For Two

\$115 per person, plus

22% Gratuity

10.1% Seattle City Sales Tax