

Valentine's Day Dinner

FEBRUARY 14-18, 2024 | RESERVATIONS 541-595-1260

Appetizers

Beet Tartare* | GF | 14

horseradish | quail egg | mustard green | cornichon

Bartlett Pear Galette | 15

gruyere mousse | shallot | arugula | champagne-rose gastrique

Salads

Belgian Endive | GF | 13

apple | blue cheese | pancetta | spiced-sherry vinaigrette

Roasted Parsnip | GF | 12

cauliflower | brussels sprout | yuzu | kale | tarragon dressing

Entrées

Lobster Risotto | 49

green chickpea | charred leek | chive | lemon

Baseball Top Sirloin* | GF | 45

potato pave | carrot | herb honey | smoked onion jus



Our Culinary Team is happy to accommodate any dietary restrictions | 20% gratuity will be added to parties of 6 or more.

*Consuming raw or undercooked meat | seafood | poultry or eggs may increase the risk of foodborne illness. | 1/23/24