

# Four Course Aphrodisiac Menu

February 8-17, 2019 *(excludes February 14)*

## Amuse Bouche

JONES FAMILY FARM EUROPEAN FLAT OYSTERS  
Truffle-Dashi Mignonette, Pomegranate Granita

*Syncline "Scintillation Brut," WA*

## CELERIAC POTAGE

White Sturgeon Caviar, Cherry Pumpernickel, Beet Oil

*Côte Bonneville, Riesling, WA 2015*

## BROWN BUTTER BASTED SEA SCALLOPS

Charred Baby Onions, Butternut Squash, Verjus Blanc

*Dancin Vineyards "Chaîné," Chardonnay, OR 2013*

## RASPBERRY CHOCOLATE GALETTE

Theo's Dark Chocolate Mousse & Orange Blossom Kisses

*Fonseca 20-Year, Tawny Port*

## Mignardises

FOUR COURSE MENU 75  
WITH WINE PAIRINGS 115

\* Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of foodborne illness.

An 18% taxable service charge will be added to parties of 6 or more.  
100% of the service charge will be distributed to service personnel.