

VALENTINES DAY 2018

- COURSE ONE -

BURRATA WITH ROASTED TOMATO AND SABA

- COURSE TWO -

CIOPPINO, PRAWNS, CLAMS, MUSSELS, SOURDOUGH

- COURSE THREE -

ANJOU PEAR, GORGONZOLA, CANDIED WALNUT

- INTERMEZZO -

BLUEBERRY BASIL SORBET

- MAIN COURSE -

ANDERSON RANCH LAMB RACK

CHEFS PREPARATION

OR

CHILEAN SEA BASS

CHEFS PREPARATION

- DESERT COURSE -

FLOURLESS CHOCOLATE CAKE, AMARENA CHERRY BRANDY

\$49 A PERSON / \$66 A PERSON WITH WINE PAIRING