



## VALENTINE'S "SWEETHEART" MENU

**\$78 FOUR COURSE DINNER / \$28 NORTHWEST WINE PAIRING**

### FIRST COURSE

#### WINE PAIRING CHOICE

**MILBRANDT RIESLING**, Columbia Valley WA 2013 or **A TO Z WINeworks "BUBBLES"**, Newberg OR 2016

#### TRIO OF SPECIALTY SEAFOOD

Crispy Fried White Fish, Shrimp, Calamari, Coconut Yellow Curry, Papaya Zucchini Salad

#### SMOKED SALMON TARTARE \* gf

Smoked Paprika Oil, Dill Cream Fraiche, Red Radishes, Crispy Leeks

### SECOND COURSE

#### WINE PAIRING CHOICES

**APEX SAUVIGNON BLANC**, Columbia Valley 2014 or **LONE BIRCH ROSE**, Yakima Valley 2016

#### FLYING FISH SMOKED SALMON TOMATO CHOWDER

Zesty Red Tomato Broth, Crostini, Micro Greens

#### BAY SHRIMP & BLUE CHEESE SALAD gf

Artisan Greens, Cherry Tomatoes, Hazelnuts, Dijon Vinaigrette

### MAIN COURSE

#### WINE PAIRING CHOICES

**TAMARACK CHARDONNAY**, Columbia Valley 2016 or **LA CREMA PINOT NOIR**, Willamette Valley 2015  
or **BROWNE HERITAGE CABERNET**, Columbia Valley 2015

#### "DOUBLE R RANCH" MEDICI OF BEEF\* gf

Grilled New York Steak, Dungeness Crab, Asparagus, Bernaise Sauce

#### SEARED WILD ALASKAN WEATHERVANE SCALLOPS

Coconut Black Rice, Yellow Thai Curry, Green Papaya Salad

#### PACIFIC NORTHWEST SALMON \* & DUNGENESS CRAB CAKE

Lemon Thyme Fingerling Potatoes, Asparagus, Lemon Beurre Blanc

### DESSERT

#### COMPLIMENTARY GLASS CHANDON BRUT

#### WARM GRAPPA MOLTEN CHOCOLATE TORTE

Caramel Sea Salt, Vanilla Bean Ice Cream

#### BRANDIED CHERRIES JUBILEE gf

Vanilla Bean Ice Cream, Chantilly Cream

gf: Prepared gluten-free // Please also communicate food allergies and dietary restrictions to your server.  
\*Consuming raw or undercooked seafood, shellfish, meats or eggs may increase your risk of food-borne illness.  
20% gratuity will be added to all parties of 6 or more. For split checks, please notify your server before ordering.