

VALENTINE'S MENU

Four Course Prix Fixe | \$75/person

AMUSE

Mejillones en Vinagreta

Chilled Totten Inlet Mussels in vinaigrette

APPETIZER

Wood-Fired Oysters (3)

Local Jamestown Jade oysters on the half shell, crème fraiche, smoked salmon roe, chives

Wood-Fired Rockefeller (3)

Local Jamestown Jade oysters on the half shell, greens, bacon, caramelized onions, picada

Apple Beet Salad & Gruyere Crouton

Local apples, roasted **Red Dog Farm** beets, Tamari, walnuts, winter salad greens, mint, warm crouton with Swiss cave aged Gruyere cheese

Empanada

Chaurice sausage, **Chi's Farm** roasted peppers, caramelized onions, cheese, kale, puff pastry, served with aioli & pickles

Fondue

Warm Gruyere-goat cheese-potato-Pecorino fondue, apples, house sourdough, cornichons

ENTRÉE

Pork Prime Rib

Salmon Creek natural pork prime rib, apple chutney, cider gravy, buttermilk mashed potatoes, sauteed greens, crispy onions

Latin Lover Steak

Grilled Flat Iron* steak, salsa macha (dried mild chili & hazelnut pesto), toasted sesame & cumin seeds, sauteed local greens, fresh-cut house truffle fries, aioli*

Wood-Fired Crab Stuffed Dover Sole

Fresh Oregon Sole & fresh Dungeness crab, capers, brown butter, shallots, saffron velouté, **Lazy J's** crispy fingerling potatoes, sauteed local greens

Cedar Planked Black Cod

Local Black Cod, citrus salsa, **Lazy J's** crispy fingerling potatoes, aioli*, wood-fired seasonal vegetables

Panelle Tower (vegan)

Chickpea Panelle, sauteed local greens, maitake mushrooms, **Chi's Farm** roasted peppers, **Beanstalk Farm** Buttercup squash, cashew-garlic-turmeric sauce, pesto drizzle

DESSERT

Upside Down Cheesecake

Lemon scented cheesecake, salted cider caramel, **Chimacum Grainery** buckwheat shortbread

Chai "Pumpkin" Meringue Pie

Beanstalk Farms winter squash, toasted chai spices, coconut milk, meringue, house butter crust

Chocolate & Brandied Cherry Tart

Brandied **Dad's** cherries, chocolate custard, butter crust, whipped cream