



Valentine's Day 2023

from the bar | specialty cocktails \$15

Cupid's Arrow

rye whiskey, campari, italicus, lemon juice

The F & T

gin, creme de violette, raspberries, lemon, sage simple, egg white

Amore

strawberry infused aperol, Lillet Rose, lemon juice, prosecco, rhubarb bitters

appetizer | choice of

hamachi crudo

orange, lime, radish, cilantro, flowers, sea salt

apple salad

mixed greens, shaved apples, candied walnuts, dried cranberries, goat cheese, red onion, honey vinaigrette

baked brie

house made pepper jelly, toasted baguette

entrée | choice of

NY Strip steak

potato puree, roasted carrots, mushrooms, red wine sauce, truffle aioli

herb roasted pork chop

crushed yukons, crispy brussels sprouts, roasted garlic, au jus

Scottish salmon

saffron pearled couscous, sprouting broccoli, fresh parsley, lemon beurre blanc

braised lamb shank

mashed potatoes, kale, braising jus

fresh linguini

house pesto, local farmers market, roasted vegetables

dessert | choice of

strawberry tart

pastry cream, fresh local strawberries

flourless chocolate cake

creme anglaise, raspberry coulis

75 per person 3 courses | excludes tax & gratuity

Executive Chef Fred Piehl & Chef de Cuisine Francisco Chavez

ONE DOOR NORTH

BAR + EATERY + DISCOVERY

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.