

VALENTINE'S DAY *with Door 222*

\$55 per person plus tax and gratuity

COURSE ONE:

LOBSTER BISQUE / COGNAC / SAFFRON / HERBED CRACKER

BABY SPINACH / BALSAMIC ROASTED GRAPES /
FROMAGE BLANC / SABA VINAIGRETTE

PACIFIC NORTHWEST OYSTERS ON THE HALF SHELL /
APPLE MIGNONETTE / COCKTAIL SAUCE / LEMON
****THIS COURSE IS FOR TWO INCLUDES 6 OYSTERS****

COURSE TWO:

BRAISED BEEF SHORT RIBS

RED CABBAGE MARMALADE / PARSNIP PUREE / HORSERADISH

SALMON EN PAPILOTE

LEEKS / YOUNG CARROTS / CITRUS / BUTTER

BUTTERNUT SQUASH FARRO

CARAMELIZED PEARL ONIONS / MASCARPONE / AMARETTI

COURSE THREE:

CHOCOLATE MOLTON CAKE FOR TWO

GRAND MARNIER CRÈME ANGLAISE / ALMOND TWILLE

OPTIONAL WINE PAIRINGS

\$20 three-4 ounce pours

COURSE ONE:

LOBSTER BISQUE PAIRED WITH DAVIS BYNUM CHARDONNAY

BABY SPINACH PAIRED WITH ARGIANO SUPER TUSCAN

OYSTERS PAIRED WITH CHAMPAGNE

COURSE TWO:

SHORT RIBS PAIRED WITH ERATH PINOT NOIR

SALMON PAIRED WITH PIEROPAN SOAVE

FARRO PAIRED WITH NESTUBY ROSE

COURSE THREE:

MOLTON CAKE PAIRED WITH FONSECA BIN 27 PORT