

Valentine's Day

prix fixe dining \$65++ | reservations required | with love, wilderness ridge

Start, select one

beet-cured salmon

whiskey | poppyseed biscuit | dill | creme fraiché

pork dumpling

scallion | pickled vegetable slaw | hoisin | ginger

confit fingerling potatoes

poached egg | duck fat aioli | pea shoots | lemon

Next, select one

salad of pear and tomatoes

raspberry vinaigrette | goat cheese | arugula | pesto

tuna tartare

avocado | cucumber | wonton crisps | sesame soy glaze

roasted cauliflower soup

pomegranate seed | curry | pickled cauliflower | truffle caviar | bacon

Then, select one

sun dried tomato garganelli {higher ground, pinot noir \$8}

sun dried tomato | cream | agrodolche | toasted pine nut gremolata

braised short ribs {langmail shiraz \$12}

horseradish | asparagus | creamy polenta | crispy shallots

scallops {vino pinot grigio \$8}

cous cous | whey | fennel | cherry | spinach | bacon | lemon

chicken roulade {la crema chardonnay \$10}

sweet potato | oat | bourbon | plum | leek | barley | kale

land & sea {josh cabernet \$8}

filet | shrimp | garlic mashed potatoes | rainbow carrots | bleu cheese

Finish, select one

chocolate sablé

blackberry | white chocolate | pistachio

fromage & fruit

fig | apricot jam | pear | berries | honey | chef selected cheeses

red velvet shortcake

strawberry | cream cheese mousse | chocolate curls