

Valentine's Day Dinner

\$95 pp

Thompson31Fifty Wine Pairing

\$35 pp

SNACKS TO SHARE

CRUDO OF ALASKAN SEA SCALLOPS

local olive oil, pickled fresno chilis, green apple agua chile

Rosé of Pinot Noir, Russian River Valley, 2017

ROASTED PUMPKIN & WILD MUSHROOMS

black truffle & pumpkin seed crumble

Chardonnay, Sonoma Country, 2016

WINTER CITRUS RISOTTO

gulf prawns, aged pecorino

Pinot Noir, Russian River Valley, 2015

WARM CAMPFIRE ROLLS

whipped butter & smoked sea salt

RIBEYE FOR TWO

talleggio sauce, preserved tomato & pepper chutney

Zinfandel "Ponzo Vineyard", Sonoma, 2017

YOGURT MOUSSE, GRAPEFRUIT GRANITA, ROSEMARY CANDY

MOLTEN CHOCOLATE CAKE FOR TWO

hazelnuts & maple