



19th Annual Valentine's Dinner

First Course

Truffled white bean and rosemary pate, olive caviar, roasted garlic, and grissini. (vegan and available gluten free)

Second Course

Rocket and haricot vert in a citrus parsley pistou with dried cherries and toasted almonds. (vegan and gluten free)

Third Course

Sheep's cheese, chickpea, quinoa and spinach stuffed in a piquillo pepper with a roasted tomato paprika sauce, toasted pinenuts and grilled asparagus, endive and fennel.

Mushroom-artichoke risotto cakes with a tomato saffron orange sauce, seared king oyster mushrooms, toasted almonds, and grilled asparagus, endive and fennel. (vegan & gluten free)

Fourth Course

Citrus Custard: almond paillete fauilletine, meyer lemon curd, lemon ganache, yuzu foam

Chocolate Espresso Pavé: chocolate sponge cake, vanilla bean frosting, chocolate ganache, blood orange melba (vegan)

Praline Crema Catalana: hazelnut custard, caramelized topping (vegan & gluten free)

Saturday, February 14, 2010

5:30 – 9 pm

By reservation only

Call 206.325.9100

Prix Fixe Menu

\$45.00 per person