



CREEKSIDE~DINING

Valentine's Day Menu
Friday, February 11th – Monday, February 14th

FIVE COURSE TASTING MENU \$150

First Course *choice of*

WILD MUSHROOM BISQUE
LA FORÈT SALADE bay shrimp, GV Farms kookaburra spinach,
shaved radicchio, red pepper vinaigrette

Second Course

SEA SCALLOPS seared dayboat scallops, light saffron herb cream, puff pastry

Third Course

TORTELLINI LA FORÈT sauteed porcini mushrooms, aged garlic, cream

Fourth Course *choice of*

SALMON poached in chambord, port wine reduction
TOURNEDOS OF BEEF CHANTERELLE tenderloin medallions,
golden chanterelle, ginger brandy
LINGUINE VEGETARIEN sauteed farmers market vegetables, olive oil, sun dried tomatoes

Dessert *choice of*

CRÈME BRULÈE or **CHOCOLATE TRUFFLE TORTE**

WINE PAIRING \$50

ROEDERER ESTATE BRUT *Anderson Valley CA NV*
MT HAMILTON SAUVIGNON BLANC *San Jose CA 2019*
CHAUTEAU BONNET WHITE BORDEAUX *France 2016*
LYRIC PINOT NOIR *Santa Barbara CA 2016*
NAPA CELLARS CABERNET *ST Helena CA 2016*
COCKBURNS RUBY PORT *Portugal*

[A Votre Santé](#)

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. As a courtesy to others, please turn off your cell phones.