



CREEKSIDE~DINING

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

SIX COURSE TASTING MENU \$175

First Course

TSAR NICOULAI ESTATE CAVIAR buckwheat blini, house cultured crème fraiche, onion, capers, diced GV Farms egg

Second Course *choice of*

WILD MUSHROOM TRUFFLE BISQUE
SALADE FRANCAISE butter lettuce, GV Farms cucumber, shaved radish, mustard tarragon vinaigrette

Third Course

PRAWNS MEUNIERE butter, garlic, meyer lemon, vin blanc

Fourth Course *choice of*

QUAIL roasted canadian quail, huckleberry reduction

Fifth Course *choice of*

AHI TUNA lightly peppered and grilled, horseradish, thyme sauce
AMERICAN WAGYU Snake River center cut tenderloin, cabernet peppercorn sauce, GV Farms sage, cognac
TORTELLINI LA FORÈT sauteed porcini mushrooms, aged garlic, cream

Dessert *choice of*

SOUFFLÈ GRAND MARNIER or **MIXED BERRIES CRÈME ANGLAISE**

WINE PAIRING \$75

VEUVE CLICQUOT, CHAMPAGNE *France NV*
CAKE BREAD CELLARS SAUVIGNON BLANC *Napa CA 2016*
FLOWERS CHARDONNAY *Sonoma Coast 2017*
FLOWERS PINOT NOIR *Sonoma Coast 2018*
GRGICH HILLS ESTATE ZINFADEL *Napa Valley 2015*
SILVER OAK CABERNET *Napa Valley CA 2017*
COCKBURNS 20 YEAR 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.