



VALENTINE'S DINNER

February 14th - February 16th

4 PM - 9 PM

\$75 per person

Starter

ROCK SHRIMP BEIGNETS

espelette aioli, smoked trout roe

First Course

COUNTY LINE LITTLE GEM LETTUCES

valley ford gorgonzola, apples, candied pecans
champagne vinaigrette

Mains

HOKKAIDO SCALLOPS

sunchokes, meyer lemon, basil, capers and brown butter

OR

BRANDT NEW YORK STEAK

confit potatoes, thumbelina carrots, turnips
bordelaise sauce

Sweet Ending

BITTERSWEET CHOCOLATE CHEESECAKE

caramel cremeux

Chef de Cuisine Pedro Naal | Pastry Chef Ethan Howard
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