



# Valentine's Day Menu

## **Alaskan Halibut Chowder**

**\$10.75/pt or \$21.50/Qt**

roasted & flaked wild caught halibut, Yukon Gold potato, fire roasted corn, red pepper, onion, celery, carrot, yellow squash, zucchini, coconut milk, fresh thyme. GF/DF

## **Vegan Chowder**

**\$8.21/pt or \$16.41/Qt**

roasted sweet potato, Yukon Gold potato, fire roasted corn, red pepper, onion, celery, carrot, yellow squash, zucchini, haricot verts, coconut milk, fresh thyme. GF/Vegan

## **Wild Arugula Salad**

**\$11.45 for one or \$18.67 for two**

roasted figs & golden beets, Whipstone Farm's watermelon radish, lacquered hazelnuts, Chevre, maple-dijon-shallot dressing. GF

## **Add Grilled Mary's Chicken Breast**

**(+ \$6.22 for 4oz OR +\$12.45 for 8oz)**

## **Desserts By Sugar Mamas Bakery**

Large Challah (feeds 4-5 people)

**\$13.58 ea**

Espresso Creme Brulee w/ Fresh Berries

**\$7.92 ea**

XL Carrot Cake Square w/ Cream Chesse (Double Layer)

**\$7.92 ea**

Black & White Cookies (2-Pack)

**\$7.92 ea**

Take-N-Bake Chocolate Chip Cookie Dough

**1.5 lbs for \$16.98**



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## Entrees:

### **Agnolotti Pasta \$27.16**

House made, filled with Forestdale Farm's rabbit and Whipstone Farms rainbow carrot puree with garlic, brown butter sauce, crispy Black Ranch bacon lardons, charred asparagus & red pepper, roasted gold beets, Parmigiano Reggiano. \*contains wheat, eggs, dairy\*

No Pork Upon Request

### **Beef \$30.56**

Pan seared ribeye (5oz), fingerling potatoes & cipollini onions, caramelized broccolini, sherry-shallot-thyme pan sauce, & creamy fresh horseradish sauce (on the side). GF

DF Upon Request (butter in sherry sauce/sour cream in horseradish)

### **Chicken \$22.64**

Pan seared Rosie's organic chicken breast (5oz), fingerling potatoes & cipollini onions, caramelized broccolini, sherry-shallot-thyme pan sauce, & creamy fresh horseradish sauce (on the side). GF

DF Upon Request (butter in sherry sauce/sour cream in horseradish)

### **Scallops \$31.69**

Pan seared Hokkaido scallops (5 ea), risotto with black garlic, roasted Whipstone Farm's sunchoke, & parsley, garlic roasted asparagus & Whipstone Farm's rainbow carrots, chive oil and chive garnish. GF/DF

### **Vegan \$23.77**

Roasted gourmet mushrooms, caramelized cauliflower, Whipstone Farm's carrot top pistou (contains pine nuts), risotto with black garlic, roasted Whipstone Farm's sunchoke, & parsley, garlic roasted asparagus & Whipstone Farm's rainbow carrots, chive oil and chive garnish. GF