

VALENTINE'S DAY

FRIDAY THROUGH SUNDAY | 5:30 - 10:00PM

\$95 PER PERSON

INCLUDE CURATED SOMMELIER WINE PAIRINGS +\$55 PER PERSON

AMUSE BOUCHE

YELLOWFIN TUNA CRUDO & DUNGENESS CRAB SALAD

blood orange aguachile, finger lime, ikura salmon roe

STARTER

SELECT ONE

MAINE LOBSTER BISQUE

butter-poached lobster tail, brioche crouton, tarragon crème

WINTER TRUFFLE GNOCCHI

brown butter, sage, leek cream

RIESLING POACHED PEAR & GORGONZOLA DOLCE

caramelized pecans, champagne vinaigrette

MAIN

SELECT ONE

MISO GLAZED BLACK COD

potato-wasabi purée, ginger-soy shiitake mushrooms, bok choy, sesame beurre blanc

KING SALMON

risotto milanese, roasted carrots, pequillos, crab cappuccino

FILET MIGNON "OSCAR"

dungeness crab, smoked maitakes, french green beans, silky potato purée, sauce bearnaise

OVEN ROASTED SPAGHETTI SQUASH & SUNCHOKES

foraged mushrooms, swiss chard, garlie confit

DESSERT

SELECT ONE

BASQUE CHEESECAKE

macerated red berries, anglaise

BAKED ALASKA FOR TWO

almond sponge cake, vanilla, chocolate & raspberry ice cream, meringue

DARK CHOCOLATE POTS DE CRÈME

chantilly crème, macadamia nut brittle

six | seven
AT THE EDGEWATER