

the WILLOW ROOM

**VALENTINE'S DAY
2018**

Amuse Bouche

*Kolapore Springs smoked trout rilette,
fine herbes bavarios and rye toast*

Winter Squash Soup

*toasted heart nuts, crispy pancetta,
ricotta gnocchi and pickled pear*

Beef Carpaccio

*citrus crust, toasted caraway seed, tiny brioche toast,
horseradish gremolata, grapefruit vinaigrette, parmesan foam*

Beverly Creek Lamb

*frenched chop, glazed sweetbreads, cellared carrots,
Jerusalem artichokes, roasted beet, lamb jus
with mustard seed and mint*

or

Line Caught Halibut

*grilled leek, shaved fennel, buttered savoy cabbage,
mizuna purée and mushroom tortelli*

Chocolate and Coffee

*bittersweet chocolate ganache, espresso granita,
toasted hazelnuts and salted caramel sauce*

Celebrate

February 10 to 14th, 2018

Menu Price 80 dollars

EXECUTIVE CHEF DANIEL STUBBS