

Valentine's Day Specials

Starters

Dungeness Crab Stuffed Mushrooms

Jumbo mushrooms stuffed with a special blend of crab, mascarpone cheese and herbs. Baked and topped with fresh made béarnaise sauce ~ 14

Warm Caramelized Pork Belly with Baby Frisée Salad

Tender decadent Berkshire Farm's pork belly slow roasted with a salty sweet glaze atop baby frisee salad with fresh mango, sweet peppers, radish sprouts, lotus root chips and Thai citrus vinaigrette ~ 12

Fresh Washington Oysters on the Half Shell

Fresh, locally grown and shipped directly to our door.
Selection will change daily; please ask your server for today's offering.
Served with red wine shallot mignonette or cocktail sauce on request
6 for 11 ~ 12 for 20

Entrees

Wild Alaskan Halibut with Lobster Saffron Risotto

Tender Alaskan halibut pan roasted with Roma tomato shallot confit. Served with Maine lobster in a delicate saffron risotto and drizzled with fresh basil-scallion oil ~ 35

Wild Alaskan Lingcod Stuffed with Shrimp and Brie Cheese

Lingcod stuffed with brie cheese, petite shrimp, caramelized onions, fresh basil and mascarpone cheese. With Israeli couscous, orzo and quinoa pilaf, sautéed spinach, blood orange vinaigrette ~ 28

Cedar Plank Roasted Wild Alaskan King Salmon

King salmon rubbed with Chef Steve's signature salmon rub and plank roasted. Lemon-thyme beurre blanc, raspberry balsamic syrup, Yukon garlic mashed potatoes and roasted broccolini ~ 30

Martinez Ranch Lamb Chops

All natural grass fed lamb raised in Ellensburg, WA by fourth generation farmers. Parmesan herb crust, roasted jalapeño-mint demi glaze, three cheese polenta, wilted spinach ~ 30

Sautéed Wild Sea Scallops

Roasted carrot oil, Cabernet Sauvignon reduction, Yukon gold potato and Brussel sprout pancetta hash ~ 27

Sweetheart's Indulgence for Two

An unforgettable 3-course dinner for two served family style ~ 85

With bottle of Velvet Devil Merlot or Argyle Chardonnay ~ 110

With bottle of Nicolas Feuillatte Brut ~ 115

- ♥ Choice of starters: Baby Greens, Caesar Salad, Smoked Salmon Chowder or Clam Chowder
- ♥ Share all: Prime 6oz Filet Mignon with Dungeness Crab finished with a Béarnaise sauce, Alaskan Lingcod stuffed with baby shrimp & brie cheese and Wild King Salmon topped with basil pine-nut pesto. Served with our loaded smooched red potatoes & steamed broccolini
- ♥ Indulge in: Chocolate fondue for two

Dessert for Two

Hazelnut French Vanilla Dark Chocolate Fondue

Melted Guittard chocolate with a hint of hazelnut, fresh baked pound cake, strawberries, kiwi and mangoes for dipping ~ 12