

HSL

VALENTINE'S DAY - Subject to change

AMUSE BOUCHE

ROOT VEGETABLE MOUSSE | puffed amaranth | micro greens

FIRST COURSE (CHOICE OF)

HAMACHI CRUDO | idaho sturgeon caviar | granny smith apple | celery heart | flax seed & beet vinaigrette

DIVER SCALLOP | parmigiano-reggiano panna cotta | perigord truffle | hsl sourdough

CURED ROOT VEGETABLE SALAD | carrot hummus | zatar spice

SECOND COURSE (CHOICE OF)

BUCKWHEAT PAPPARDELLE PASTA | confit leeks | truffles | cured egg yolk

CHARRED CELERY ROOT SOUP | chicken confit rilette | fried broccoli

DUCK LIVER MOUSSE | strawberry & sunchoke | cocoa nibs | brioche

THIRD COURSE (CHOICE OF)

NEW YORK STEAK | caramelized cipolini onions | romanesco | spaghetti squash hache

BUTTER POACHED HALIBUT | lobster | seed and grain risotto | tarragon | saffron

MUSHROOMS | in various preparations | fennel | petite mustard frill | arugula

FOURTH COURSE (CHOICE OF)

TRES LECHES CAKE | marcona almond & roasted white chocolate crumb | strawberry dust | coconut jam

SOLSTICE MILK CHOCOLATE CREMEAUX | madeleine cake | cascara caramel | parsnip ice cream

Chef's Briar Handly & Max Nelson