

HSL | VALENTINE'S DAY 2019 | \$75

a la carte menu available as well

### **AMUSE BOUCHE**

OYSTER | grilled lemon | mignonette | ice

### **FIRST COURSE (CHOICE OF)**

KONA KAMPACHI CRUDO | spaghetti squash | ponzu | almonds

GRILLED BROCCOLINI | marcona almond puree | beltex prosciutto | medjool dates

ACORN SQUASH | duck confit | apple gastrique | sunflower seed pesto

### **SECOND COURSE (CHOICE OF)**

DIVER SCALLOP | black cod chowder | dungeness crab toast | yukon gold potato

ROASTED BEETS | huckleberry | chevre panna cotta | candied hazelnuts

RABBIT | in various preparations | goats milk whey | coriander seed

### **THIRD COURSE (CHOICE OF)**

PAPPARDELLE PASTA | parmigiano-reggiano brodo | hearth roasted mushrooms | leeks | tarragon bread  
crumbs

BEEF SHORT RIB | maple & molasses jus | sunchoke | celery root | turmeric pickled cauliflower

DUCK BREAST | last summer's strawberry | brussels sprouts | bacon | fennel bulb

### **FOURTH COURSE (CHOICE OF)**

WHISKEY & CARAMEL CREMEUX | mascarpone | chex mix streusel

CHOCOLATE TORTE | pear sorbet | buttermilk namelaka | honeycomb

WHITE CHOCOLATE MOUSSE | blood orange | molasses caramel | parsnip icecream

Chef's Briar Handly & Matt Nelson