

SEASONED VALENTINE'S

FEBRUARY 12th – 15th

Small Plates

'DAILY BREAD'

Toasted Barley Bread/Honey Butter, Sea Salt & Chives ~ \$12

FRISÉE SALAD

Frisee / Croutons / Bacon Confit / Soft Egg / Mustard Vinaigrette ~ \$10 & \$15

'CHEESE PUFFS'

Aged Wisconsin Sharp Cheddar Cheese, Manioc, Butter, Eggs & Cream ~ gf/\$12

'POTATO CHOWDER'

Potato, Cream, Carrots, Onions, Celery & Thyme / Crème Fraiche & Chives ~ gf/\$12 & \$18

'TRUFFLED FRENCH FRIES'

Potato Fries / Truffle Oil, Pecorino & Chives ~ gf/\$14

Bistro Plates

'NEW YORK SIRLOIN'

12 oz., Center-Cut, Dry-Aged Pan-Seared Beef Top Sirloin / Butter, Garlic & Thyme-Basted / Au Gratin Potatoes / Asparagus ~ gf/\$69

Suggested Wine Pairing: Graffito, Malbec, Mendoza, Argentina, '20

'EGGPLANT LASAGNA'

Eggplant, Spinach, Saffron Tomato Sauce, Bechamel, Mozzarella, Ricotta & Parmesan ~ \$29

Suggested Wine Pairing: Keenan, Merlot, Napa Valley, St. Helena, CA., '19

'COQ AU VIN'

Red Wine-Braised Chicken Thighs / Chicken Jus, Garlic, Cognac, Pearl Onion, Mushroom, Pancetta, Thyme, Carrot & Burgundy Sauce / Yukon Gold Potato Puree ~ gf/\$39

Suggested Wine Pairing: Averaen, Pinot Noir, Willamette Valley, Oregon, '21

'PORK BELLY RISOTTO'

Crispy Berkshire Pork / Fondue Potato / Apple, Olive & Shallot Risotto ~gf/39

Suggested Wine Pairing: Snowy Peaks, Gruner Veltliner, Grand Valley, Estes Park, '23

'SALMON EN CROUTE'

Poached Salmon, Leeks & Puff Pastry / Broccolini / Roasted Tomato & Dill Broth ~ \$49

Suggested Wine Pairing: Graffito, Malbec, Mendoza, Argentina, '20

Dessert:

HUNNY POT

Pistachio Ice Cream & Cherry Jam ~ gf/df/\$12

CRÈME BRULE

Vanilla Bean Custard, Burnt Sugar, Florentine, Lemon Curd, Fruit ~ gf/\$14

CHOCOLATE SOUFFLE TORTE

Flourless Chocolate Cake, Ganache, Chocolate-Covered Strawberry ~ gf/\$16

BUTTERSCOTCH PUDDING

Brown Sugar & Butter Pudding. Whipped Cream ~ gf/\$12

*FOR YOUNGER DINERS Under 12 years, we can prepare most dinner options half-size and half-price.
Raw or undercooked meats, poultry, seafood & eggs may increase the risks of foodborne illness.

NOTE: Credit Cards are charged 3.5% transaction fee OR we accept Debit Cards, Checks and Cash (no fees).

***Thank YOU for dining with us tonight!
~ Chef Rob Corey & JoAnne Corey, Proprietors.***



Coming Soon:

**‘The French Manner’
26 February 2025 ~ 6pm Seating
Reservations @ 970.586.9000 only**