

1833

KITCHEN & BAR

Valentine's Weekend

February 13 & 14, 2026, 5:00 to 9:00 p.m.

four courses \$90 plus tax and gratuity | with wine pairing \$150 plus tax and gratuity

FIRST COURSE (CHOOSE ONE)

Curried Carrot Soup *lobster, crispy leek, puffed quinoa*

Hermann J. Wiemer Riesling, Flower Day 2023

Salade Lyonnaise *frisée, smoky bacon lardons, grilled sourdough croutons, egg, warm mustard vinaigrette*

Domaine Sylvain Cathiard Bourgogne Aligoté 2022

SECOND COURSE (CHOOSE ONE)

Beet & Chevre Arancini *basil pistou*

Paolo Bea, Santa Chiara Bianco 2019

Vodka alla Mussels *smoked tomato broth, herbs, confit tomato, fennel, baguette*

Gavoty, Classique Rosé 2023

Tuna Tartare *pomelo, blood orange, cucumber, avocado, crispy rice paper, chili crisp*

Six Eighty Cellars, Riesling, Concrete Tulip 2023

Caramelized Onion Baklava *honey vinaigrette, truffle, Belgian endive*

Red Tail Ridge, Perpetual Change Sparkling 2023

MAIN COURSE (CHOOSE ONE)

VEGAN OPTIONS AVAILABLE BY REQUEST

Ancho Crusted Lamb Rack *herb gnocchi, brown butter butternut purée, roasted cippolini onion, wilted greens*

Garzol Gusberta Nebbiolo 2020

Grilled Tenderloin *mushroom au poivre, duck fat fingerlings, smoked carrot, crispy leek*

Juicy Squad CARGN 2021

Balsamic Airline Chicken *braised fig, brie risotto, braised endive*

Nathan K, Pinot Noir, 2023

Seared Krimson Snapper *sautéed broad beans and lardon, escabeche, red chimichurri*

Forge Cellars, Classique Riesling 2023

Seared Scallops *grilled sweet potato, saffron caulini, celeriac puree, citrus pesto*

Grawu, GTO 2020

DESSERT (CHOOSE ONE)

Basque Cheesecake *earl grey, lavender infused honey, candied lemon*

Red Tail Ridge, Noble Pursuit 2024

Pastry Chef Trina's Creation