

TWIST

VALENTINES SHARED DINNER EXPERIENCE

2.14.21

MENU

SURPRISE AMUSE BOUCHE

I

SCALLOPS, NORTHWEST CRAB, BRAISED LEEKS, MANGO BUTTER

II

COCONUT, SAFFRON, SMOKED PAPRIKA CREMA, SOUP

III

WINTER LETTUCE SALAD, HOUSE CURED DUCK PROSCUITTO, POMEGRANITE VINAIGRETTE

IV

HALIBUT, PAPAYA HOLLANDAISE, ROASTED POBLANO MASHED POTATO, BRAISED WINTER GREENS

or

GRILLED FILET MIGNON, PASILLA DEMI GLAZE, ROASTED FINGERLING POTATOS

V

TRES LECHEs CAKE, CHOCOLATE GENACHE, PINEAPPLE GUAJILLO SAUCE

PAIRING

By Civic Winery

Amuse

CIDER 2020

I

CHENIN BUBBLES 2020

II, III

AMPHORA NOVELLO 2019

IV

BRICKHOUSE CHARDONNAY 2017

or

AMPHORA RED BLEND 2019

V

CHENIN BUBBLES 2020