



HAPPY VALENTINE'S DAY

February 14, 2023

Prix Fixe Dinner Menu

Amuse Bouche

Crispy quail, honey goat cheese vol au vent, spiced butternut squash puree, olive & vine cranberry white balsamic

First Reading

Borscht Soup de Jour, SRF beef & beet soup, garnished with pickled red cabbage, crème fraiche & dill flowers

C. Ben Ross Caesar, Romaine, Parmesan crisp, lemon, garlic croutons, white anchovies & Caesar dressing

Main

Alaskan halibut, basted in brown butter & thyme, whipped sweet potato, Lucy Rose apple butter, quick pickled fennel & water crest, charred leek

SRF Manhattan filet, roasted baby beets, sunchoke puree, black garlic sour cream, finished with a dill oil

*Skip's wild mushroom & truffle risotto
* Add chicken 9*

Northwest raised beef, Idaho baked potato, au jus & warm horseradish sauce

Dessert

Cranberry chocolate tart, filled with a cranberry curd, garnished with a spiced meringue & smoked hazelnut

Signature vanilla bean crème brulee

Blood orange sorbet

\$95.00 per person plus tax & gratuity

