**Valentine’s Dinner in COAST**

*February 11, 12 & 13, 2022*

YELLOWFIN TUNA TARTARE

avocado, osetra caviar, chili threads, kumquat

*Roederer Estate “L’ermitage,” Brut, Anderson Valley, California, USA 2011\**

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SEARED MAINE SCALLOP

salsify, calamansi, seabean

*Merry Edwards, Sauvignon Blanc, Russian River Valley, Sonoma Valley, California, USA, 2019\**

or

HERITAGE GREEN CIRCLE CHICKEN THIGH ROULADE

black truffle, carrot, charred onion, hazelnut

*Pascal Jolivet, Sancerre Rosé, Loire Valley, France, 2019\**

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OLIVE OIL POACHED DOVER SOLE

kohlrabi, mushroom, nori gnocchi

*Joseph Drouhin-Vaudon, Chablis, Burgundy, France 2019\**

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SNAKE RIVER FARMS WAGYU BEEF DUO

parsley root, sauce verte, smoked onion marmalade

optional Japanese A5 wagyu tenderloin supplement: $65

*Secret Door Winery, “JML,” Cabernet Sauvignon, Napa Valley, California, USA, 2018\**

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VALRHONA CHOCOLATE PANNA COTTA

ELDERFLOWER, STRAWBERRY, COCOA STREUSEL

*Patrick Bottex, “La Cueille,” Bugey-Cerdon, Rosé, Savoie, France, NV\**