



Valentine's Day 2018

\$59 per person

(Tax & Gratuity Not Included)

1st Course

Choice of One

CORK TREE CAESAR SALAD

House Made Caesar Dressing, Herbed Manchego Frico,
Grilled Avocado, Cotija Cheese

BRAISED SHORT RIB RAVIOLI

Mushroom Puree, Tomato Jam, Gruyere

GRILLED PORTOBELLO MUSHROOM SOUP

Truffle Oil, Chives

Main Course

Choice of One

FILET MIGNON

Cranberry Butter, Creamed Spinach, Fingerling Potatoes

ROASTED SCOTTISH SALMON

Dungeness Crab-Horseradish Crust, Sautéed Spinach,
Beurre Blanc, Fingerling Potatoes

MARINATED DUCK BREAST &

SMOKED WILD MUSHROOM RISOTTO

Forest Mushrooms, Butternut Squash, Risotto,
Pomegranate Syrup

VEGETARIAN POLENTA STACK

Spinach, Red & Yellow Beets, Portabella Mushroom
French Lentils, Warm Goat Cheese, Hibiscus Reduction

Dessert

Choice of One

GRAND MARNIER CARAMEL CHEESECAKE

Fresh Strawberries

DECADENT FLOUR-LESS CHOCOLATE CAKE

Coffee Cream, Hazelnut Crunch, Vanilla Bean Ice Cream

ASSORTED GELATO DUO

Executive Chef Brian Altman

No Substitutions or Split Plates / No Other Offers in Conjunction with this Menu