

PALACE CAFÉ

Valentine's Day

CHEF'S TASTING MENU

FIRST

Grilled Oysters

Garlic butter • Preserved lemon • Horseradish cream • Spinach • Wasabi roe
**La Bella, Prosecco, Italy*

SECOND

Roast Beet Salad

Red beet Dahlia • Goat cheese • Supreme grapefruit • Hazelnut • Mint
Shaved fennel • Baby beets • Lime vinaigrette
**Lieu Dit, Rose, CA*

THIRD

Grilled Octopus | Roasted Chanterelle

Chimicurri • Butter peas • Watermelon radish • Flower • Pearl potato
**Raptor Ridge 'Barrel Select', Pinot Noir, OR*

FOURTH

Sea Bass Napoleon

Carrot purée • Potato crisp • Greens • Pork belly • Spicy cheddar dust
**Van Duzer, Pinot Gris, CA*

FIFTH

Sous Vide Sirloin

Wood fire char • Horseradish mousse • Braised beet greens • Celeriac purée

Brown Mustard Crusted Tenderloin | \$15 ADDITIONAL

Mini rosemary potato Anna • Roasted asparagus • Mustard bourbon sauce

**Meeker 'Handprint', Merlot, CA*

SIXTH

Raspberry Ice Cream Bar

Raspberry-Rose chocolate bavarian • Pink shell • Raspberry coulis
**Billecart-Salmon, Brut Rose, France*

CHEF'S TASTING MENU \$85* | WINE FLIGHT \$40*