



# 2026 VALENTINE'S DAY MENU

## AMUSE BOUCHE

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### SMOKED TROUT

Potato pave, smoked trout rillette, pickled onion, dill oil, trout roe

## COURSE 1

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### ROASTED BEET & CITRUS SALAD

Goat cheese mousse, Cara Cara orange, toasted walnut gremolata, greens, sherry vinaigrette

## COURSE 2

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### WILD MUSHROOM CONSOMMÉ

Wild mushroom broth, roasted garlic custard, thyme, charred leek, brown butter crumbs

## COURSE 3

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### ELK, TROUT & SQUASH

Rack of elk, red wine demi, celery root puree, roasted carrots, pan seared trout, sorghum-bourbon glaze, maple roasted squash

## COURSE 4

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### RASPBERRY CRÈME BRÛLÉE

Chocolate covered strawberries, cocoa crumble, crema

