

Valentine's Menu

GRAVENSTEIN GRILL · 2022

FIRST COURSE

Amuse Bouche

A small seasonal Bite from Chef

SECOND COURSE, CHOICE OF:

Ahi Tuna Tartare

Crispy Wonton, Avocado, Citrus-Soy

Pork & Duck Pate

*Local Pork & Duck with Pistachio,
Sourdough Toast, Cornichon*

Local Cheeses

*A medley of curated Sonoma County
cheeses with Sourdough Crostini,
Santa Rosa Honey, & Seasonal Fruit Compote*

THIRD COURSE, CHOICE OF:

Pacific Halibut

*Citrus Lobster Sauce, Bloomsdale Spinach,
Fennel & Potato Croquette*

Local NY Strip Steak

*Sonoma Mountain Beef New York Strip Steak
served with Caramelized Endive,
Pt. Reyes Blue Cheese Butter, Bordelaise,
Mushroom Cream*

Wild Mushroom Risotto

*Foraged Northern California Mushrooms,
Parmesan, Fennel, Chives, Mushroom Jus*

DESSERT, CHOICE OF:

Chocolate Pot de Creme

Brandied Cherry Glaze

Chef Bob's Famous Rum Cake

Chantilly Cream, Crème Anglaise