

# PLOW AND ANGEL

## *Valentine's Day*



### *First Course*

ROASTED ORGANIC CHESTNUT SOUP  
*Black Truffle Cream and Toasted Brioche Croutons*

CITRUS CURED ATLANTIC SALMON TARTAR  
*Farmed Quail Egg Topped With American Caviar*

ROASTED BEET SALAD WITH SHAVED HUMBOLDT FOG  
*Local Watercress and SYR Meyer Lemon Vinaigrette*

MACARONI AND CHEESE  
*Prosciutto di Parma and Four Cheeses*

### *Main Course*

FENNEL POLLEN PAN SEARED MONKFISH  
*Artichoke Barigoule with Baby Fennel and Lucques Olives*

MIDWESTERN WAGYU BEEF ONGLET  
*SYR Mash Potato with Sautéed Local Mushrooms and Shallot Confit*

NATURAL ANGUS BURGER  
*Caramelized Onion with Blue Cheese or Aged White Cheddar*

BLACK TRUFFLE RISOTTO  
*Asparagus Tips with Sweet Peas and Parmigiano-Reggiano*

### *Dessert*

VALRHONA GUANAJA CHOCOLATE SOUFFLÉ  
*Topped with Warm Chocolate Sauce and Tahitian Vanilla Bean Cream*

*\$75.00 per person Tax & Gratuity Not Included*