SIX two EIGHT

2.14.2024 | Valentine's Dinner

Appetizer

Crab Cakes

Dungeness Crab, Creole Seasoning, Roasted Peppers, Sierra Nevada Hazy Mustard Sauce

2020 Orin Swift "Mannequin" Chardonnay, California

Main Course

Option 1: Surf and Turf

16oz Bone-in Ribeye, Bone Marrow Compound Butter, Half Spiced Lobster Tail, Rosemary Roasted Fingerling Potatoes, Garlic Green Beans

2018 Girard Cabernet Sauvignon, Napa Valley, California

OR

Option 2: King Salmon

8oz Parmesan Crusted King Salmon, Saffron Risotto, Peas, Goat Cheese, Arugula, Colossal Shrimp, Prosciutto Wrapped Asparagus, Blistered Tomatoes

2014 Chateau Puy Blanquet, St. Emilion, France

Dessert

Marbled Chocolate Tulip, Vanilla Parfait, Fresh Berries

NV Grahams Tawny Port, Duoro, Portugal

Food: $110 Wine: $40