Valentine's Day

Amuse Bouche

Sockeye Salmon Rilettes *whipped horseradish ricotta, persian cucumber, rye cracker*
Caramelized Onion Tartlet *tomato raisin, thyme, cambozola, aged balsamic*

First Course

Masa's Sushi Assortment
bluefin tuna nigiri, fresh wasabi / medai sashimi, masago / dungeness crab uramaki, scallop and tobiko sockeye salmon temari sushi, sesame and kikuka / beef tataki roll, daikon ponzu

Caesar Meets Waldorf Salad
romaine lettuce, celery heart, honeycrisp apple, red grapes, toasted walnuts, smoked duck breast parmesan shavings, focaccia crostini, lemon buttermilk dressing with fresh herbs

Sweet Potato Lobster Bisque
langostino lobster tails and scallop mousseline, spiced rum cream, black pepper cheese twist

Blue Water Crab Cake Trio
dungeness crab with harissa aioli, snow crab with old bay tartar sauce, blue crab with cilantro remoulade

Columbia River Steelhead
braised leeks, puffed kasha, asian pear, smoked celeriac velouté, scallion oil, black winter truffle

Foie Gras Duet
duck liver torchon with red endive and strawberry salad, pistachio streusel, guava agro dolce
pan seared duck liver with brandied medjool date, fresh fig vincotto, toasted brioche

Entree

Prosciutto wrapped Sablefish
winter minestrone with wild rice, butternut squash, rutabaga, kohlrabi, celery, tuscan kale roasted velvet oyster mushrooms, red miso

Atlantic Lobster
grilled lobster tail, radiatori pasta, broccoli florets, sugar snap peas, florence fennel basil tomato nage with saffron and calabrian chili

Manhattan Striploin Steak
heirloom carrots, braised leek, caramelized sunchoke and hazelnut gianduja truffled potato pave, red wine reduction with shallots and beef marrow

Root Vegetable Galette with Black Winter Truffle
roasted sunchoke and hazelnut gianduja, mozzarella, pomegranate port wine sauce

Dessert

Raspberry Bavaroise
passionfruit jam, fresh raspberries, madagascar vanilla ice cream

Tiramisu Charlotte
mascarpone cream, coffee biscuit, limoncello gelato

Valrhona Chocolate 'Menage a Trois'
chocolate biscuit, praline feuilletine, 75% chocolate mousse, cacao sorbet

Petits Fours