



VALENTINE'S DAY BEER DINNER MENU

FROM GUEST CHEF DANYELE McPHERSON

I

LACINATO KALE SALAD

**fresh - made ricotta, shallot, candied hazelnuts,
olive oil, meyer lemon**

II

MUSHROOM SOUP BY THE GRAPE

**resurrected just for valentine's day and just for you
served with bread & butter**

III

ROASTED SALMON

**olive oil braised white beans with garlic & parsley,
chorizo, swiss chard, red chile - almond salsa**

IV

CRISPY PORK BELLY

**fresh fusilli pasta, italian sausage, kale, fennel,
pickled fresno, cream, asiago, garlic -breadcrumbs**

V

BURNT BASQUE CHEESECAKE

dried cherry compote