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VALENTINES DAY

— greens —  
RESTAURANT

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February 14, 2019  
Four Course Prix Fixe Dinner  
Seventy Six Dollars

**First Bite**

Andante Dairy Goat Cheese  
Served with French breakfast radish, slow roasted almonds, and Acme pain epi  
*Broc Cellars Sparkling Chenin Blanc, 2017 Paso Robles*

**Choice of Appetizers**

\*Cream of Almond Soup  
with toasted almonds and meyer lemon oil  
*Jean-Louis Chave 'Céleste' Roussanne & Marsanne, Saint-Joseph Blanc, Rhône, France 2011*

Endive, Avocado, and Roasted Beet Salad  
with balsamic vinaigrette, frisee, spicy pecans, and Pt. Reyes Blue Cheese  
*Dönnhoff 'Estate' Riesling, Nahe, Germany 2016*

\*Little Gems, Escarole Hearts and Castelfranco Radicchio  
with house vinaigrette, blood oranges, oro blanco grapefruit, page mandarins, and pistachios  
*Onward 'Hawkeye Ranch' Rosé of Pinot Noir, Redwood Valley, Mendocino 2016*

**Choice of Entrees**

Spinach Ricotta Gnudi  
with chestnut, asparagus, Perigord truffle butter, and hazelnuts  
*Domaine Masse 'La Brûlée' Pinot Noir, Givry 1er Cru, Burgundy, France 2016*

\*Carolina Gold Rice Grits  
with maitake mushroom etouffe, sautéed spinach and crispy sunchokes  
*Marcel Lapiere Gamay, Morgon, Beaujolais, France 2017*

\*Chickpea Tagine  
with baby artichokes, yukon gold potato, castelvetro olives,  
roasted red pepper, and Moroccan spices. Served with saffron and currant couscous  
*Lionel Faury Syrah, Saint-Joseph, Rhône Valley, France 2015*

**Choice of Desserts**

Brownie S'more with toasted marshmallow, butterscotch caramel and graham cracker ice cream  
*El Maestro Sierra 'Pedro Ximénez' 15-year Solera, Jerez, Spain*

\*Chocolate Mousse Cake with seed streusel and guava sorbet  
*Domaine du Durban, Muscat Beaumes-de-Venise, Rhone Valley 2014*

\*Citrus Sorbet Trio with coconut macaron and candied orange zest  
*Tintero 'Sori Gramella' Moscato d'Asti, Piemonte, Italy 2017*

\*Vegan



Wine Pairings  
Forty Five Dollars