

ONA



VALENTINE'S DAY
2019

FIRST COURSE

Sous Vide Calamari and Scallop *or* **Roasted Beet Tartar**

Chateau Bianca Cuvee Brut

SECOND COURSE

Sunchoke Beurre Noir Soup

L'Ecole Semillon '16

THIRD COURSE

Seafood Duo *or* **Maitake Steak** *or* **Filet de Boeuf**

Dancin' Vineyards "Pas de Trois" Pinot Noir '16

FOURTH COURSE

Nipples of Venus

Nutty Monk *or* **Abacela Estate Port '15**



55 per person
80 per person with drink pairings

** These items may be served either raw or undercooked.*

** Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness*

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