



*Valentine's Celebration Menu
for Lovers and Loved Ones*

at

Terrace Kitchen

\$50 per person plus gratuity

Respectfully please, no splits, sharing, or substitutions.

An Amusement from our Chef

**Starter
Choice of One**

American Lobster Bisque with citrus mousseline and avocado puree .

~ OR ~

Wilted Frisee and Kale Salad with sweet pepper - bacon vinaigrette and one-eyed Susan

~ OR ~

Rogue Oregon Blue Cheese Tart mizuna salad, hazelnuts, and sherry vinaigrette

**Entree
Choice of One**

Herb Roasted Beef in Sherried Oxtail Ragù

with turnip-potato gnocchi, broccolini, tomato conserva and portobella mushrooms

~ OR ~

Pancetta Roasted Scallop and Dungeness Crab Cake

Oregon truffle risotto, ruby chard

~ OR ~

Sauteed Breast of Clatskanie Duckling and Foie Gras

with wilted greens, ginger-braised rhubarb, Anna potatoes

~ OR ~

Crispy Noodle Galette

with sauteed winter mushrooms and cumin-infused celery root broth

**Desserts
Choice of One**

Warm Spanish Chocolate Boudin

with glaceed Seville oranges and almond cookie

~OR~

Cardamom-Scented Anjou Pear Fritter

Tahitian vanilla bean ice cream, bittersweet chocolate sauce and hazelnut florentine

~OR~

Meyer Lemon Cream Tart

with candied citrus and huckleberry sauce

Truffles and Macaroons



Winners of the James Beard Award for Excellence