

THE
WILSON

Valentine's Day

65 per guest
includes welcome glass of wine

FIRST

SCALLOP CRUDO
*brussels sprout vinaigrette, grilled jicama, fresno chili,
blueberries, brussel chips*

BEEF TARTARE
*marinated feta, pistachio + sage crumble,
za'atar vinaigrette*

DUCK RILLETTE
dijonnaise, cornichons, toast points

MAIN

GNUDI
red wine gastrique, roasted walnuts, blue cheese

PORK CHOP MILANESE
grilled onions + arugula salad

PAN SEARED BRANZINO
fingerling potatoes, yuzu kosho beurre fondue

DESSERT

LAVENDER CRÈME BRÛLÉE

RICOTTA DOUGHNUTS
chocolate cremeux

MATCHA MOUSSE
bourbon cherries

*consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness*

EXECUTIVE CHEF: STEPHANY BURGOS
CULINARY DIRECTOR: JEFF HASKELL