



VALENTINE'S DAY 2018

First

Moroccan Lamb Kabobs with Mint Chutney

Pancetta-wrapped leg of lamb roasted with sweet peppers, creamy polenta

"Cake Walk" Trio

Crab cake with black garlic aioli, lobster cake with brown butter cream sauce, king salmon cake with lemon-dill cucumber relish

Beet and Goat Cheese Napoleon

On a bed of Romesco sauce, truffle-oil

Second

Foothill Citrus Salad

Supreme of grapefruit, mandarin and blood orange, served over arugula tossed in a white balsamic vinaigrette, with fried pancetta, leeks & a dark balsamic reduction

Pink Peppercorn Crusted Hamachi

Avocado, shredded Napa cabbage, sea beans, poached quail egg, miso-curry sauce

Parsnip Mushroom Bisque

Creamy bisque with sautéed oyster mushrooms

Entrée

Mary's Chicken Pappardelle

Organic chicken served over house made pappardelle pasta, in a basil-sundried tomato cream sauce

Pan Seared Halibut

Blood orange foam, Thai basil pesto, forbidden black rice

Wagyu Beef Tenderloin

Wild four-cheese au gratin, roasted garlic demi-glace

Truffled Roasted Cauliflower

Roasted cauliflower and braised organic kale over truffled celeriac root purée, red beet gastrique

Dessert

Sabayon with fresh fruit medley

Chocolate croissant bread pudding with peanut caramel sauce

Blood orange pie with aged balsamic whipped cream

WIGWAM
INGREDIENT DRIVEN. SEASONALLY INSPIRED

FLOW
BAR + LOUNGE