



BETHANY'S

TABLE

• TOGETHER AT THE TABLE •

HAPPY VALENTINE'S DAY!

FIRST COURSE

DUCK & STAR ANISE CONSOMMÉ

TOMATO WATER

SECOND COURSE

JANET'S SECRET GARDEN

mini lettuce and vegetables, up in smoke chevre,
dark bread and nut 'dirt', elderflower vinaigrette

WILD MUSHROOMS WITH MISO

wild local mushrooms, pork broth, black truffles

DUCK CONFIT SALAD

with local chicories and a creamy vinaigrette

THIRD COURSE

RAVIOLI DI VALENTINO

roasted squash ravioli, beet pasta, beet brown butter, sage and hazelnuts

OXTAIL ANGELINO

oxtail, fresh angel hair pasta, grana padano

FOURTH COURSE

SEAFOOD MEDLEY

lobster, langostino on a micro-slaw, scallop on an endive bed

DUCK BREAST

foie gras, pylo, huckleberry

RACK OF LAMB

crusted lamb rack, parsnip, beet and potato chips, aged balsamic

RIBEYE

center-cut choice ribeye, gratin, wild mushrooms

KING SALMON

poached with braised fennel, horseradish double-cream, lemon aioli

FIFTH COURSE

BLACK & WHITE CHOCOLATE MOUSSE

GREEN TEA CAKE

plus meyer lemon sorbet with yuzu flakes

SIMPLE & SWEET

cheese, honeycomb, nuts