

THE VALLEY TABLE

executive chef: mark yacovetta | sous chef: jon conboy
food & beverage manager: tj satriano

Dinner Only
April 4 - April 30
5-8 p.m.

Savory

RAMP & HONEY HUMMUS (10) v, gf
homemade hummus infused with wild honey and smoked ramps, served with sea salt pita chips, wonton chips, tri-colored baby carrots, radishes and cucumber baton

PEKING DUCK EGG ROLLS* (11)
crispy sweet and sour duck with scallions, cabbage, fresh ginger and mung bean sprouts wrapped in fried egg roll dough.
served with mandarin sriracha aioli

SICILIAN LOLLIPOP LAMB CHOPS* (13) gf
dry rubbed and charbroiled lamb chops served with blackened fennel and tomato ragu, shaved parmesan, castelvetrano olives and anise-garlic au jus

Greens

THE CHOW MEIN* (11) v
shredded cabbage, spinach and romaine mixed with a sliced chicken breast seasoned rice stick, chow mein, mandarin oranges, shaved bermuda onion, lychee, toasted almonds and a grapefruit sesame vinaigrette

THE BLACK FOREST* (11) v, gf
brown sugar glazed pork belly strips, crisped red potatoes, granny smith apples, wild arugula, pickled bermuda onion, grain mustard vinaigrette

THE SEAFOOD DRAGON* (12) v
dragon fruit cups filled with surimi, crab, shrimp, scallions, poblano peppers and a creamy dragon fruit dressing atop baby spinach

(v) item is or can be prepared as vegetarian • (gf) item is or can be prepared as gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Consumption of raw eggs may increase your risk of foodborne illness.

Provisions

WILD MUSHROOM RAVIOLI (14) v
sautéed wild mushrooms, tobacco onions, goat cheese crumbles, chiffonade arugula and roasted tomato beurre blanc

CHICKEN MOLE* (16)
cracker crusted chicken breast coated with a lightly spiced chocolate chile sauce, served with green chile-cotija rice and sautéed lime cilantro hominy

PRETZEL PORK SCHNITZEL* (17)
served with tarragon roasted red potatoes, steamed broccolini and a brown lager reduction

CURRIED MAHI MAHI* (18) v, gf
curry seasoned and seared mahi filet accompanied with purple anna potatoes, cherry butter infused white asparagus and caramelized cinnamon-apple coulis

COLD WATER LOBSTER TAIL* (27)
served atop spicy italian sausage and smoked mozzarella manicotti with an herb pomodoro sauce and garlic baby squash

FILET MIGNON* (21 • 4 oz, 25 • 6 oz) gf
wild mushroom cafe au lait, fully loaded baked potato, bacon brussels sprouts

Sweet

CHOCOLATE 3 WAY (7) v
chocolate gelato, chocolate ganache filo pouch and milk chocolate pots de crème

POACHED PEAR (7) gf
burgundy poached pear served with mascarpone pear terrine, candied pecan and gooseberry wild honey coulis

THE WINES

BUBBLES

segura viudas, cava	6
lamarca	7

CHARDONNAY

franciscan (ca)*	8/30
kendal jackson (ca)	9/34
meiomi (ca)	10/38

PINOT GRIGIO

borgo conventi (ita)*	6/22
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SAUVIGNON BLANC

oyster bay (nz)	8/30
brutocao (ca)*	9/34

ORPHAN WHITES

the jack riesling (wa)	7/26
cline viognier (ca)	9/34
hitching post rosé (ca)	9/34
baracchi astore tebbiano (ita)*	10/38

PINOT NOIR

pali (ca)	10/38
hug (ca)*	15/58

CABERNET SAUVIGNON

light horse (ca)	8/30
saviah (wa)	10/40
black diamond (wa)*	12/46
hindsight reserve (ca)	15/58

ORPHAN REDS

lodola nuova chianti (ita)*	7/26
brutocao zinfandel (ca)*	8/30
cooper and thief (ca)	10/40

SWEET STUFF

kendall jackson	55
oriel sauterne (375)	60
late harvest (375)	60

*indicates new wine