



Onyx Bistro

# Valentine's Day Menu

## First Course

\$90 per Guest

2 seatings available

5:30pm & 7:30pm

### **Caramelized Leek & Manchego Tart**

*caramelized leeks, flaky puff pastry  
manchego, chives & balsamic reduction,*

**OR**

### **Seared Tuna Tataki (GF)**

*seared wild tuna steak w/ citrus tamari glaze  
& mango daikon slaw*

**OR**

### **Crispy Pork Belly Bites (GF)**

*slow roasted crispy pork belly w/ blistered shishito pepper cream sauce  
pickled onion & fresno chiles*

## Second Course

### **Roasted Sunchoke & Chestnut Soup (GF)**

**OR**

### **Warm Beet & Bacon Salad (GF)**

*roasted warm beets, lardons, frisée,  
pomegranate molasses, olive oil & fleur de sel*

## Main Course

### **Pan Seared Local Halibut (GF)**

*local wild halibut, haricot vert almondine,  
tarragon buerre blanc, preserved lemon relish*

**OR**

### **Duck Breast (GF)**

*cast iron seared duck breast, braised greens,  
sweet potato & parnisp pureé, cherry port glaze*

**OR**

### **Porcini Bourguignon**

*parpadelle pasta, porcini & oyster mushrooms, mushroom wine jus,  
5 year aged gouda, crispy sage leaves*





# Sweet Endings



## **Blackberry & Blood Orange Sorbet (V & GF) \$12**

*homemade vegan sorbet w/ orange almond biscotti*

## **Snickerdoodle Creme Brulee (GF) \$12**

*topped w/ seasonal berries*

## **Flourless Chocolate Cake (GF) \$12**

*served w/ fresh berries  
& McConnell's vanilla bean ice cream*

## **Affogato \$10**

*Italian Espresso over McConnell's vanilla bean ice cream  
served w/ almond orange biscotti*

## **Dessert Wines**

Croft Port-20 Yr Tawny	\$13
Croft Port- Ruby	\$12
Foris Moscato	\$13
Foris Reisling	\$13

## **Pick me up**

Coffee	\$3.50
Espresso	\$4
Latte	\$5.50