



VAL ENTIN E'S DAY

VILION

To support employee benefits, a 7.5% SF mandate surcharge is added to all checks.

FEBRUARY 14
2024

PRE-FIXE MENU
\$195 PER PERSON

STANDARD PAIRING \$75
RESERVE PAIRING \$105

COURSE 1

OYSTERS COOKED IN THEIR SHELL, EUCALYPTUS ICE, YOGURT, FRESH WASABI

Corte Mainente 'Bianco Veronese' Garganega
SOAVE, VENETO 2021

Caillez Le-Maire Brut Rosé
DAMERY, VALLÉE DE LA MARNE

— OR —

BEEF TARTARE, BLOOD ORANGE, NORI

Hild Elbling Trocken
MOSEL 2021

Herman Ludes 'Thornicher Ritsch' Spatlese
MOSEL 2021

COURSE 2

OXTAIL STUFFED ONIONS, GRUYERE CHEESE, BLACK TRUMPET MUSHROOMS, RYE DOUGHNUTS

Toreta 'Sur Lie' Pošip
ISLAND OF KORČULA, CROATIA 2020

Toreta 'Special' Pošip
ISLAND OF KORČULA, CROATIA 2021

— OR —

SCALLOP AND SHRIMP "SOUP" DUMPLING, PRESERVED CHILI PEPPER, CRISPY CABBAGE

Margins 'Cecchini Ranch' Muscat Blanc
CONTRA COSTA COUNTY 2021

Weingut Jager Gruner Veltliner Federspiel
WACHAU, AUSTRIA 2021

COURSE 3

BEEF RAVIOLI, TURNIP CREAM, MEYER LEMON

Clos des Plantes 'Whaka Piripiri Mai'
LOIRE VALLEY 2021

Domaine Mee Godard, Morgon 'Côte du Puy'
BEAUJOLAIS 2019

COURSE 4

CRISPY TILE FISH, BROCCOL, LEEKS, CRÈME FRAICHE

Florez Wines 'Pegleg' Chardonnay
SONOMA MOUNTAIN 2021

Domaine 47°N 3°E Chablis Premier Cru
CÔTE DE SAVANT, BURGUNDY 2019

— OR —

NEW YORK STRIP STEAK, ASPARAGUS, YOUNG LETTUCES, ANCHOVY CREAM

Kékhegy Zweigelt
MÁTRA, HUNGARY 2018

Villein Walker Vine Hill Syrah
RUSSIAN RIVER VALLEY 2019

DESSERT

CHOCOLATE CHIFFON, PASSIONFRUIT ICE CREAM, TOASTED MERINGUE

Moussé Fils 'Ratafia La Vie en Meunier' Pinot Meunier
VALLÉE DE LA MARNE, CHAMPAGNE

— OR —

CINNAMON OAT ICE CREAM, CARMELIZED BANANA, YOGURT PANNA COTTA, CANDIED ALMONDS

Domaine Vaquer 'Escapade' Rivesaltes Tuilé Grenache
ROUSSILLON 2017



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