

FEBRUARY 14, 2026

VALENTINE'S day

THREE COURSE PRIX FIXE MENU

RESERVATIONS BEGIN AT 3PM, LAST SEATING IS AT 10:15PM \$85.00 PER PERSON INCLUDES SPARKLING WINE TOAST & A FEW SURPRISES

AMUSE BOUCHE

first course - choose one

Squash Arancini
lemon aioli

NYS Cheese

whipped honey, roasted salted walnuts, butter cracker

Smoked Steelhead Dip

cornichon, crostini

Kale Caesar

lemon zest, cured duck yolk, croutons, micro parm

second course - choose one

Prime NY Strip (14oz) or Ribeye for 2 (16oz)
red wine demi pommes puree (add \$10)

Pan Seared Steelhead

parsnip puree, sauteed kale, mustard beurre Blanc, crispy capers

Herb Roasted Airline Chicken Breast

crispy rosemary potato, seared cabbage wedge, sauce supreme

Tetsukabuto Fritter

hummus, honey chili glaze

SUPPLEMENTS
TO ANY DISH

SAUTÉED SHRIMP • PAN SEARED SCALLOPS • LOVING CUP RAW OYSTERS
(APPLE & LIME MIG)

third course - choose one

Honey Syrup Poached Pear

candied ginger, honey chantilly, crushed hazelnut

Chocolate Crème Brûlée

espresso shortbread

Blood Orange Sorbet

toasted coconut, coconut milk caramel

**Tailor &
the Cook**
ON MAIN