



Valentine's Day 2022!

5-Course Prix Fixe Menu

Monday, February 14th, 2022

5pm-8pm or 8:30pm-11pm

Vodka-Cured Hamachi

beets, caviar, buttermilk, rye crisp

*Taittinger, "Brut la Francaise," Champagne, France, NV**

Puree of Sunchoke & Apple Soup

bleu d'auvergne, bacon, walnut oil

*Domaine Zind-Humbrecht, Gewurztraminer, Alsace, France, 2019**

Seared Day Boat Scallop

cauliflower, blood orange, caper brown butter

*Domaine Bouchard Pere & Fils, "Beaune du Chateau" 1er Cru, Burgundy, France, 2017**

Wood-Grilled Filet Mignon

creamed swiss chard, black truffle potato pavé, madeira jus

*Chateau Gombaude-Guillot, Grand Vin Pomerol, Bordeaux, France, 2016**

White Chocolate Bavarois

passionfruit, pistachio, sugared violet

~5-course prix fixe menu - \$125 per person (not including tax & gratuity)~

**Optional French wine pairing - \$80 per person*

\$75 per person non-refundable deposit required when booking

~Vegetarian or gluten free option available with preorder only~

~All other substitutions politely declined~

Make a reservation online through our website: josephineauburn.com or call us at 530.820.3523