



## Valentines Day 2023!!

5-Course Prix Fixe Menu

Tuesday, February 14<sup>th</sup>, 2023

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

Yellowfin Tuna Crudo

Blood Orange, Beets, Endive, Hibiscus

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

Puree of Artichoke and Potato Soup

Black Truffle Ragout, Parmigiano Reggiano

*Domaine Vocoret & Fils, "Les Forets" 1er Cru, Chablis, France, 2018\**

Maine Lobster "Chou Farci"

Savoy Cabbage, Nantes Carrot, Sauce Americaine

*Maison de Montille, Pommard 1er Cru Pomone, Burgundy, France, 2018\**

Wood-Grilled Ribeye

Sunchoke, Maitake Mushroom Beignet, Black Garlic

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

White Chocolate Bavarois

Passionfruit, Pistachio, Violet

*~5-course prix fixe menu - \$130 per person (not including tax & gratuity)~*

*\*Optional French wine pairing - \$90 per person*

*~Prepayment for dinner is required when booking~*

*~Full beverage menu & wine pairing available upon arrival & billed separately~*

*~Vegetarian option available with preorder only~*

*~All other substitutions politely declined~*

Make a reservation online through our website: [josephineauburn.com](http://josephineauburn.com) or call us at 530.820.3523