

THE RESTAURANT AT BLACK BEAR INN

Valentine's Week

February 10th-14th

FOUR COURSES ~ \$60

SELECT ONE DISH PER COURSE

FIRST COURSE

English Pea + Mint Soup
applewood smoked bacon, crème fraîche

Dungeness Crab Bisque
lump crab meat, brandy cream

SECOND COURSE

Muscovy Duck Confit
red onion marmalade, potato pancake, zinfandel jus

Seared Sea Scallop
jerusalem artichoke puree, dried parma ham, white truffle oil

MAIN COURSE

Pan Roasted California Bass
mussel + saffron risotto, braised leeks

Filet Mignon
potato pomme anna + braised red cabbage, organic mushroom jus

DESSERTS

Bitter Chocolate Tart
home-made raspberry sorbet, crème anglaise

Lavender Crème Brulee
lemon posset, honey + lemon sorbet

All fruits & vegetables are organic and purchased from the local farmers market when possible

Prices do not include tax or gratuity.
18% gratuity will be added to parties of 5 or more.

Wine and beer available.
Corkage fee \$20 for 750 ml.
Visa, MasterCard and Discover accepted.