

Valentines' Day

*Price set against the entrée
includes three courses*

Appetizers

Housemade Wild Mushroom-Stilton Ravioli
Mascarpone-Sage Sauce



**Breaded Piquillo Sweet Red Pepper,
Stuffed with Dungeness Crab**
Deep-fried with Remoulade Sauce



**Butter Lettuce Salad,
Lemon-Hazelnut Vinaigrette**
Crispy bacon bits, chick peas, Fines Herbes

Main Courses

**Braised Oregon Lamb Shank
(Flaked off the Bone)**
*Braised Tuscan white beans, tomato jam,
White wine lamb jus \$49*



Slow Roasted New York Strip Steak
*Gratin potatoes, sautéed broccolini, baby carrots
Truffle-red wine sauce \$55*



Sautéed Oregon Petrale Sole
*Roasted Fingerling potatoes,
Spinach, sautéed wild mushrooms,
Gewürztraminer-chive sauce \$51*

Dessert

Trio of miniature desserts:

**Chocolate Marquise, Tangerine caramel sauce
Passion Fruit-Fresh Strawberry Tart, Mint Anglaise
Raspberry Sorbet**



Clarke's

RESTAURANT
BAR

503-636-2667