



McKinley's Grille proudly serves a selection of the freshest farm-to-table produce grown on-site at **McKinley's Urban Farm**. Our one-acre parcel features organic fruits, vegetables and herbs that are cultivated year-round in a serene and pastoral environment using only the most responsible and sustainable methods. Crops are hand-selected and hand-harvested by Chef David Teig and Horticulturist Don Delano to ensure variety, flavor and creativity in every meal.

Happy Valentine's Day Prix Fixe Menu

malpeque oysters

fresh horseradish, mignonette
paired with Brut, Korbel Champagne Cellars (Organically Grown)

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seared foie gras

mckinley's farm citrus compote, toast points
paired with Sauvignon Blanc, Seaglass, Santa Barbara County, 2009

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chateaubriand (for two)

center-cut beef tenderloin, roasted petite vegetables, béarnaise sauce
paired with Pinot Noir, Castle Rock, Monterey County, 2006

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dark chocolate mousse cup

fresh berries
paired with Zinfandel, Ravenswood Winery, Old Vine, Sonoma County, 2007

\$80 (tax included) per couple without wine pairings
\$100 (tax included) per couple with wine selection