



VALENTINE'S DAY MENU

includes

Scallop Ceviche
Sweet Potato Rolls

maple butter

Beet Salad

citrus, candied almonds, chicories, banyuls vinaigrette

Root Vegetable and Apple Gratin

ENTRÉES

choose one (serves two)

Black Truffle and Foie Gras Stuffed Heritage Chicken
cognac sauce

Lobster Thermidor Pie*
puff pastry, lobster reduction, english mustard

Wagyu Shortrib
horseradish

Black Truffle and Wild Mushroom Lasagna
root vegetable bolognese, taleggio

**add \$15*

DESSERTS

choose one

Strawberry-Mezcal Cheesecake
Chocolate Meringue Pot de Crème

Bottles

choose one

La Linda Malbec
Westmount Pinot Grigio
Bodegas Norton Bubbles 101

Enhancements



La Vie En Rose Cocktail | 40

*moet & chandon brut, vodka,
cranberry, elderflower, peychauds (500ML)*

Tequila Heartpoint Cocktail | 40

*cardamon-infused tequila, chartreuse,
antica carpano, curacao, cinnamon (200ML)*

Oysters Mignonette | 32

dz (shucked or unshucked)

Artisan Cheese and Charcuterie | 30

*duck and pork terrine, virginia country ham, foie gras-shiitake torchon, ibores goat
cheese, bayley hazen blue, landaff cheddar, almond mostarda,
sweet pepper jelly, pumpkin seed brittle*

Valentine's Dinner | 180

20% service charge and taxes apply

MENU IS AVAILABLE FOR DINE-IN, TAKE-OUT OR IN-ROOM
VISIT WWW.FOGRROOMSEATTLE.COM FOR MORE DETAILS

FOR RESERVATIONS



FOR TAKE-OUT AND IN-ROOM



BREAKFAST



Bacon and Scallion Biscuits

Cranberry-Almond Scones

Fruit and Herb Spreads

Greek Yogurt with Granola and Maple Syrup

Seasonal Fruit

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Classic Mimosa

Moët & Chandon Brut (split) and fresh squeezed Orange Juice

Breakfast Box | 50

20% service charge and taxes apply

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