



THE RAVEN

kitchen * bar



VALENTINE'S DINNER

FRENCH COUNTRYSIDE BOARD

*housemade pâté | triple creme brie | artisan
French loaf | housemade pickles*

PACIFIC SALMON TARTARE

*fresh avocado & green apple | blood orange marinade |
sesame aioli*

DUCK MAGRET

*crispy seared duck breast | turnip & root vegetable puree |
cherry & port wine reduction*

DARK CHOCOLATE TRUFFLES

housemade with brandy & luxardo cherry

LIBATIONS

**WELCOME GLASS OF FRENCH CHAMPAGNE
CHOICE OF RED OR WHITE WINE BOTTLE
PORT WINE SERVED WITH DESSERT**

TICKETS & SEATINGS

**\$260 PER COUPLE ~ INCLUDES TAX & TIP
SEATINGS AT 5 PM & 8 PM
TO BOOK EMAIL [THERAVENSEATTLE@GMAIL.COM](mailto:theravenseattle@gmail.com)**