

happy valentine's day

starters

George's Famous Soup

smoked chicken, broccoli and black beans

Sweet Potato Soup

ginger, curry and coconut

Salad of Medjool Dates

arugula, toasted walnuts, goats cheese and pomegranate vinaigrette

Seared Rare Tuna

served cold on a bed of soba noodle salad with wasabi-soy vinaigrette

Dungeness Crab Salad

grapefruit, avocado, watercress, green goddess dressing

entrees

Grilled Loch Duart Salmon

olive crshed new potatoes, grilled fennel, peperonata vinaigrette

Garlic Roasted Shrimp

chorizo and piquillo pepper ricotta, roasted fennel, lemon and almonds

Roasted Organic Chicken Breast

fingerling potatoes, rapini, salsa verde

Niman Ranch Pork Chop

braised sweet and sour cabbage, soft polenta, grilled pears, mustard sauce

Red Wine Braised Short Ribs

mashed potatoes, carrots and pearl onions, horseradish gremolata

Asian Marinated Skirt Steak

garlic spinach and buttermilk onion rings

Grilled 8 oz. Filet Mignon

additional +8

mashed potatoes, carrots and pearl onions, horseradish gremolata

All Our Steaks Can Surf

1/2 lobster additional +12

whole lobster additional +24

desserts

Creme Brulee

berries, orange shortbread

Pear-Huckleberry Cobbler

brown sugar walnut streusel, vanilla ice cream

Warm Chocolate Cake

butterscotch ice cream, chocolate sauce

Three course dinner \$45/person exclusive of beverages, tax and 20% gratuity