

valentine's day

Three course dinner \$55/person > includes one cold appetizer or one hot appetizer, one entree and one dessert

Four course dinner \$65/person > includes one cold appetizer, one hot appetizer, one entree and one dessert

raw + cold

Pacific Oysters +2

cocktail sauce and mignonette

Seared Beef Carpaccio

roasted butternut squash-watercress salad, truffle aioli, levain crisp

Japanese Hamachi

radish, cucumber, sesame, lemon oil, soy gelee

Dungeness Crab +4

avocado, Buddha's hand, endive, tangerines

"Fish Tacos" : 4

hard to explain, just try it

hot

Chestnut-Ricotta Ravioli

kabocha squash, sage, truffle-parmesan fondue

Fresh Sardines

prosciutto, golden raisins, tomato braised beans, mint bruschetta of conserva, avocado and marinated sardine

Farrotto

mushroom broth, grilled portobello, garlic-parsley cream, onion confit, poached egg

seafood

Local Swordfish

prosciutto wrapped ricotta gnocchi, swiss chard, clams, romesco

Loch Duart Salmon

ragout of sugar snap peas, Alaskan prawns, leeks, kumquat-fennel nage

Maine Lobster Seafood Stew +10

toasted pasta, marcona almonds, orange aioli

Mano De Leon Scallops

cauliflower, endive, olives, lemon chutney

Local Yellowtail

carrot-miso puree, bok choy, blood orange butter

desserts

Warm Apple Tart

cheddar crumble, buttermilk ice cream, candied fennel, pecan powder

Trio of Seasonal Sorbets

with fresh fruit accompaniments

Maple Creme Caramel

kataifi, tangerine frozen yogurt, coconut tapioca, basil syrup

salads

Winter Fruits

La Quercia prosciutto, chicories, ricotta-pomegranate crostini

Date Salad

arugula, goats cheese, walnuts, pomegranate vinaigrette

Chino Farms Carrots

Indian spiced yogurt, crushed almonds, kumquat, cilantro, orange honey

Smoked and Grilled Local Octopus

beet tzatziki, pickled fennel salad

Romaine, Celery Heart and Fennel

white bean salsa verde, toasted bread crumbs, piquillo oil

soups

Chino Farms Minestrone

a seasonal minestrone with condiments

Musque de Provence Squash Soup

warm spices, orange zest, apple compote, duck confit

meat+poultry

> all our steaks can surf

>half lobster +18 >whole lobster +36

Prime Hanger Steak Tenderloin +8

Niman Ranch 21 day dry aged Strip Steak +16

Niman Ranch 28 day dry aged

Cote de Boeuf for two +25

potato puree, smoked garlic, spinach, onion-mustard jam, red wine sauce

Braised Colorado Lamb Shank

butternut squash risotto, sweet onion raisin relish, feta salsa verde

Muscovy Duck Breast

Chino Farms turnips, fennel, dates, almonds

Roasted Organic Chicken

Anson Mills soft polenta, garlic braised lacinato kale, grilled hon shimeji mushrooms, bacon and onion sauce

Cider Glazed Niman Ranch Pork Chop

Brussels sprouts, hazelnuts, cranberry-bacon relish, sweet potato puree

>All menu items are subject to change and availability

>Price excludes 20% service charge and California state sales tax