

valentine's day

Three course dinner \$60/person > includes one appetizer, one entree and one dessert

Four course dinner \$70/person > includes 2 appetizers, one entree and one dessert

starters

“Fish Tacos”

hard to explain, just try it

Pacific Oysters +4

cocktail sauce and mignonette

Seared Beef Carpaccio

Jerusalem artichoke-watercress salad, shaved onion, truffle aioli, levain crisp

Roasted Baby Beets

burrata, citrus vinaigrette, endive, hazelnuts, crispy farro

Red Salad

endive, radicchio, cabbage, pomegranate, red wine vinaigrette, house made ricotta

Cauliflower Soup

vadouvan cream, apples, dungeness crab

Rapini-Ricotta Ravioli

sweet potato, parmesan nage, Burgundy truffles

entrées

Pacific Swordfish

glazed Brussels sprouts, chanterelles, sunchoke puree, charred lemon, potato, toasted garlic parsley

Pacific Albacore

pancetta wrapped salsify, butternut puree, Chino Farms broccoli, tarragon green grape chicken jus

Smoked Maine Lobster +15

slow roasted carrot, glazed turnips, curried apple puree, lobster hollandaise

Jidori Chicken

maple-parsnip puree, porcini braised onion, Chino Farms broccoli, chicken jus

Roasted Squab +7

foie gras, Savoy cabbage, quince, buckwheat-brown butter vinaigrette

Niman Ranch Pork Chop

sweet potato gnocchi, kale, bacon, pearl onions

> all our steaks can surf

>1/2 lobster +15 full lobster +30

Prime Hanger Steak

Tenderloin +7

Niman Ranch 21 day dry aged Strip Steak +15

smoked potato puree, glazed carrots, marinated mushroom salad, onion-mustard jam, red wine sauce

desserts

Chino Farms Carrot Cake

tangerine bubbles, salted pepitas, vanilla creamux, ginger florentine, candied carrots, marinated pears

White Chocolate Tapioca Parfait

Meyer lemon sorbet, marcona almonds, nutmeg streusel, lemon curd

Trio of Seasonal Sorbets

with fresh fruit accompaniments

Soufflé Cheesecake

cream cheese filling, persimmon, matcha green tea streusel, yuzu ice cream

Warm Chocolate Tart

chocolate panna cotta, caramel, cocoa nibs, white chocolate frozen yogurt

Cider Poached Apples

rum raisins, pomegranate, pie crust, shiso, sour apple fluid gel, cinnamon ice cream

** price excludes 20% service charge and California state sales tax

** menu items are subject to change and availability