

Valentine's Day 2016

Three course dinner \$65 per person
please select one from each course

course one

George's Famous Soup

smoked chicken, broccoli and black beans

Arugula Salad

fennel, Asian pears, toasted walnuts,
Parmesan-Reggiano cheese, champagne vinaigrette

Caesar Salad

shaved Parmesan-Reggiano, croutons

Hummus

grilled vegetables, tzatziki, house made pita

Stuffed Dates

goat cheese, almonds, bacon, piquillo-tomato sauce

Crispy Calamari

fennel, Meyer lemon aioli

Grilled Local Octopus

fingerling potato salad, smoked paprika aioli

Hamachi

soy-ginger dressing, radish, cucumber, sea beans,
California avocado, cilantro, spice roasted peanuts

course two

Spaghetti with Clams

toasted garlic, roasted tomatoes,
white wine, and extra virgin olive oil

Grilled Faroe Island Salmon

cauliflower, swiss chard, pearl onion,
Meyer lemon-olive relish

Achiote Rubbed Yellowtail

fingerling potatoes, grilled onion, arugula,
roasted pineapple-jalapeno salsa, avocado aioli

Sesame Crusted Tombo

baby bok choy, oyster mushrooms,
leek fondue, miso-soy vinaigrette

Roasted Organic Chicken Breast

fingerling potatoes, rapini, salsa verde

Asian Marinated Skirt Steak

8 oz. Filet +\$14

garlic spinach and buttermilk onion rings

course three

Vanilla Crème Brûlée

spiced apples, cream cheese coffee cake

Rice Pudding

cinnamon, oranges, rum soaked raisins

Mocha Layer Cake

espresso buttercream, chocolate ganache,
biscotti crumble, salted caramel sauce,
Baileys ice cream

Warm Chocolate Cake

Amarena cherries, toasted pistachios, chocolate
fudge sauce, vanilla bean ice cream