

# VALENTINE'S DAY 2019

**THREE COURSE DINNER:** / 125 main dining room / 95 street side  
one item from each course, glass of bubbles, chocolate truffles  
**WINE PAIRINGS:** available for / 40

## STARTERS

**Snapper Crudo**, coconut, jalapeño, fingerlime ponzu, seaweed, radish, crispy rice

"**Fish Tacos**", yellowfin tuna, California avocado, corn nuts

**Grilled Octopus**, black garlic romesco, potato, black radish, cilantro, almond

**Beef Tartare**, fermented pear, gochujang, scallion, crispy beef tendon, pickled daikon

**Chino Farms Baby Beets**, smoked sturgeon, Oro Blanco grapefruit, fresh cheese, sourdough, horseradish, celery, Thai chili *(Ask Vegetarian/Ask Vegan)*

**Grilled Chino Farms Radicchio**, carrots, nam plas caramel, sesame, Vietnamese herbs, smoked butter *(Ask Vegetarian/Ask Vegan)*

**Chino Farms Lettuces**, escarole, hoja santa Caesar dressing, parmesan, bottarga, sourdough *(Ask Vegetarian/Ask Vegan)*

**Carrot Campanelle Pasta**, soft egg, pickled ramps, peas, parmesan, potato crumble *(Vegetarian)*

**Baja Scallop and Shrimp Sausage Toast**, Chino Farms sweet potatoes, vadouvan curry, egg vinaigrette, frisée

**Cauliflower Soup**, kumquat-raisin chutney, pistachios, toasted oat, crispy leaves, zaa'tar spice *(Vegetarian)*

**Spaghetti and Clams**, San Diego uni butter, stinging nettle, toasted seaweed gremolata

**Prager Brothers Artisanal Bread**, house-made spreads

3 per person

A **3% surcharge** will be added to each bill to help cover increasing costs and in support of increased wages for all of our dedicated team members

Dietary restrictions happily accommodated upon request  
Menu items subject to change and availability  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses



# ENTRÉES

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**Local Yellowtail**, braised fennel, leek & artichoke panisse, chanterelle mushrooms, mussels, saffron-mussel foam

**Local Opah**, butternut squash agnolotti, roasted Chino Farms carrots, sesame granola, pomegranate, curry

**Maine Lobster**, bok choy, oyster mushrooms, Chinese long beans, black bean vinaigrette, lobster fried rice

**Roasted Chino Farms Vegetables**, carrot-pepper puree, benne seed vegetable demi-glace *(Vegetarian/Ask Vegan)*

**Roasted Cauliflower**, heirloom grains, green curry, marcona almond, pickled raisin, Chino Farms collard greens *(Vegetarian/Vegan)*

**Spinach and Artichoke Lasagna**, fennel pollen, parmesan cream, chervil *(Vegetarian)*

**Jidori Chicken**, maitake mushrooms, smoked potato, nasturtium harissa, boudin blanc

**Rohan Duck** preserved kumquat, grilled broccoli, toasted peanut, scallion pain perdu, pickled vegetables, crispy duck leg

**Niman Ranch Roasted Pork Chop**, cauliflower, Romanesco, shishito peppers, green chorizo, pozole verde, hominy

**Red Wine Braised Beef Cheeks**, turnip kraut, broccoli, pastrami vinaigrette, puffed beef tendon

**Beef Tenderloin**, roasted carrot, potatoes, creamed kale, sour cream and onion, bone marrow vinaigrette

# DESSERTS

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**Parsnip Cinnamon Cake**, hazelnut chocolate spread, crispy parsnip chips, poached pear, pear sorbet

**Peanut Butter Sundae**, chocolate milk foam, peanut butter cookie, peanut ribbon ice cream, fudge, toasted white chocolate

**Sorbets**, fresh fruit accompaniments

**Spiced Apple and Caramel Mousse**, sorrel-green apple sorbet, apple butter, brown butter crumble

**Tangerine & Quince Vacherin**, creamed cheese mousse, tangerine sherbet, burnt mandarin meringue

**Warm Chocolate Tart**, peppermint white chocolate chip ice cream, cocoa nib streusel