

VALENTINE'S DAY 2018

{ **SELECT:** one item from each course /90
{ **WINE PAIRINGS:** available for /40

Prager Brothers **Artisinal Bread**, house made spreads /2 per person

STARTERS

Beef Tartare, levain crisp, mustard-fennel kraut, horseradish, pickled shallot, fines herbes

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

Poached **Pear**, Chino Farms lettuces, blue cheese, walnuts, celery, buttermilk dressing (*Vegetarian/Ask Vegan*)

Chino Farms **Carrots**, Brassicas, avocado yogurt, Cara Cara orange, benne seed, carrot miso (*Vegetarian/Ask Vegan*)

Snapper Crudo, tangerine, cucumber, tapioca, ajo blanco, radish, basil

Gaspor Farms Milk Fed **Porcelet Shoulder**, Katsu, date BBQ, radish, young peanuts, mustard

Roasted Chino Farms **Cauliflower**, kaleidoscope kale, pine nuts, za'atar vinaigrette, pickled golden raisins, mizuna (*Vegetarian/Vegan*)

Kale-Maitake Mushroom **Lasagna**, celery root, ricotta, parmesan, basil (*Vegetarian*)

Six Minute **Egg**, fingerling potatoes, Chino Farms Brussels sprouts, caramelized onion, cured egg yolk (*Vegetarian*)

Charred **Octopus**, white corn koji grits, Andouille sausage gravy, kohlrabi

*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

Local Yellowtail, romanesco-romesco, crispy potatoes, scallop chorizo, pickled onion, sherry vinaigrette

Baja Striped Bass, sunchokes, wild mushrooms ravioli, egg yolk, sunflower seed pesto, chervil

Smoked Jidori Chicken, sweet potato, broccoli, Brussels sprouts, mustard, cheddar cream

Red Wine **Braised Beef Cheeks**, potato-horseradish puree, pickled cabbage, puffed beef tendon, mustard seeds, carrot, spring onion, fine herbs

Niman Ranch **Roasted Pork Loin**, spaghetti squash, walnut raisin pesto, cabbage, chanterelle mushrooms, apple mustard jus

Heirloom **Grains**, celery root, carrots, smoked cotija, radish, mint, preserved citrus jam, vegetable demi-glace *(Vegetarian/Ask Vegan)*

Chino Farms **Vegetable Pot Pie**, salsify, sunchoke, foraged herbs *(Vegetarian/Ask Vegan)*

Rohan Duck, duck sausage, butternut squash, chicories, squash seed granola, pomegranate, chanterelle mushrooms

Rigatoni, venison sausage and pork bolognese, farm egg 63^o, ricotta salata

Maine **Lobster**, cauliflower, lobster bisque, lemon puree, lobster arancini, tarragon

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

DESSERTS

Yuzu **Semifreddo**, Asian pear, white pomegranate, lime meringue, matcha white chocolate

Toasted Oat Ice Cream, caramelized white chocolate crèmeux, coffee-milk foam, caramel

Sorbets, fresh fruit accompaniments

Quince and Apple **Crostata**, charred grapefruit, apple chips, streusel, California Olive Ranch extra virgin olive oil ice cream

Banana, vanilla bean marshmallow, fudge, banana jam, peanut, coconut-vanilla ice-milk

Warm **Chocolate Tart**, cinnamon-caramel ice cream, ginger caramel