

VALENTINE'S DAY

THURSDAY, FEBRUARY 14TH

first

SMOKED LOCAL ASPARAGUS

BLACK TRUFFLE PEARLS,
CRISPY PROSCIUTTO "BACON"

second

CHILLED AHI TUNA

BLACK STICKY RICE, CURED EGG YOLK,
AVOCADO MOUSSE, CUCUMBER SLAW

third

CHOICE OF

GRILLED LAMB T-BONES

OLIVE OIL SMASHED FINGERLING POTATOES,
ROSEMARY BALSAMIC BUTTER, WILD ARUGULA

OR

SALMON WELLINGTON

ROASTED BLOOMSDALE SPINACH,
BLISTERED CHERRY TOMATO, CHIVE CREAM

dolce

CHOICE OF

CHOCOLATE MOUSSE CAKE

RASPBERRY PURÉE

OR

MEYER LEMON CHEESECAKE

CANDIED CITRUS, VANILLA CREAM

prix fixe menu \$80 per person
optional wine flight pairing will be available
no substitutions, modifications, or split orders
items subject to change without notice
gluten free and vegetarian menus available upon request