

VALENTINE MENU

WEDNESDAY, FEBRUARY 14TH

first

BRAISED PORK BELLY & SMOKED SCALLOP
SMASHED BEETS, CALABRIAN BUTTER

second

CRAB SALAD
BLOOD ORANGE, AVOCADO, TOASTED SESAME SEED,
CHILI OIL, MINT & CHERVIL

main
choice of

LOBSTER TAGLIATELLE
MEYER LEMON CREAM, SAFFRON BUTTER, CHERRY TOMATO,
GREEN GARLIC, TARRAGON

or

OXTAIL LASAGNE
BRAISED OXTAIL RAGÚ, PANCETTA,
PECORINO, RICOTTA, BLACK CURRANTS, DEMI GLACE

dessert
choice of

RED VELVET TIRAMISU
RED VELVET MERINGUE, STRAWBERRY WHIPPED CREAM,
MOCHA MASCARPONE, WHITE CHOCOLATE &
VANILLA BEAN CRÈME ANGLAISE

or

MILLIONAIRE TART
DARK CHOCOLATE, CARAMEL, HAZELNUT GELATO

EXECUTIVE CHEF **SCOTT VALDEZ**
SOUS CHEF **CARLY CHAVEZ**

DINNER \$99++ PER PERSON

RESERVATIONS REQUIRED.

MENU AND ITEM AVAILABILITY SUBJECT TO CHANGE WITHOUT NOTICE
NO SUBSTITUTIONS OR MODIFICATIONS PLEASE