

Valentine's Day

Prix Fixe Menu

FLUTE OF NICOLAS FEUILLATTE
CHAMPAGNE



First

BAJA SHRIMP AGUACHILI

cilantro-serrano water, cured shallots, charred tomatoes, popcorn

TRADITIONAL ARANCINI

mozzarella stuffed, pancetta aioli



Second

TOMATO BISQUE

butter poached Dungeness crab and charred corn
Paired with Rose Belleruche, Cotes-du-Rhone, France

ORGANIC BABY MIXED GREEN SALAD

cucumber, Kalamata olives, aged elder blossom vinaigrette
Paired with Rotgipfler Johanneshof Reinich, Thermenregion, Austria



Main

CENTER CUT FILET MIGNON

bacon wrapped, cauliflower purée, roasted vegetables, chasseur sauce
Paired with Robert Mondavi Cabernet Sauvignon, Napa Valley

FIRE ROASTED LAMB RACK

pea risotto, carrots, pearl onions, tamarind cabernet
Paired with Tempranillo Termes, Toro, Spain

SEARED PACIFIC HALIBUT

shiitake mushroom risotto, sautéed asparagus, beurre rouge sauce
Paired with Sancerre Pascal Jolivet, France



Sweet

BERRY CRUNCHY BAR

brown butter-olive oil cake, berries & pink peppercorn caramel

DARK CHOCOLATE & CARAMEL TART

dark chocolate crèmeux, peanut butter mousse & bourbon

\$70 per person
+\$25 for wine pairing

*Before placing your order, please inform your Server if anyone in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients.*

A 3.5% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members.

