

Pescatore



Chef Rafael Mayoral invites you to join us for
Valentine's Day Dinner!

Dinner: \$50
Sparkling: \$30



Primi

Half Dozen Tomales Bay Oysters
pickled onions, pineapple/serrano mignonette

Or

Grilled Prawns
red cabbage, scallions, sesame seeds, spicy dijon mustard sauce

Wine pairing: Chandon "Classic" Brut



Secondi

Half Lobster Tail
saffron risotto, english peas, chives,
spinach butter sauce
Or

Lobster Ravioli
shaved radicchio, toasted pine nuts,
gorgonzola cream sauce

Wine pairing: Nicholas Feuillatte, Brut Reserve



Dolce

Half Dozen Chocolate Covered Strawberries
Crème Anglaise, Confetti Petals

Wine pairing: Chandon Rose