



Valentine's Day

PRIX FIXE DINNER MENU

\$65 ++ PER PERSON

Tuesday, February 14th
4pm – 9pm

COCKTAILS

BERRY WHITE	10
drake's organic vodka, blackberry, bailey's irish cream	
PEAR FIORI	15
absolut pear vodka, elderflower, lemon, prosecco	

BUBBLES BY THE BOTTLE

Brut, Blanc de Blanc, Grandial, France NV	25
Sparkling Chenin Blanc, 50th Anniversary, Dry Creek, Sonoma 2022	65
Brut, Patz & Hall, Sonoma, CA 2015	80
Brut, Taittinger, Reims, France NV	105

WINE BY THE BOTTLE

Soave Classico, Pieropan, Veneto, Italy 2019	25
Sauvignon Blanc, Matanzas Creek, Sonoma 2020	35
Chardonnay, Far Niente, Napa 2020	85
Rose, Pinot Noir, La Crema, Monterey 2019	25
Rose, Grenache, Habit, Santa Ynez 2021	55
Zinfandel, Hobo, Dry Creek, Sonoma 2020	45
Cabernet Sauvignon, Daou, Paso Robles 2021	55
Tempranillo Blend, Gaudium, Gran Vino, Marqués de Cáceres, Spain 2014	105

SELECT ONE ITEM FROM EACH COURSE

First Course

WOOD GRILLED ROMAINE SALAD

farmer's market baby romaine dressed with olive oil, sea salt and grilled meyer lemon

PRICKLY PEAR LEAF SALAD

dashi-brined prickly pear leaf, basil aioli, striped bass chicharron

Second Course

SWEET BASIL AND GOAT CHEESE RAVIOLI

pan burst heirloom tomatoes and asparagus with chardonnay butter sauce

SWEET AND SPICY DUCK BREAST

spicy sweet potato, yuzu braised carrots, pickled mustard seed

CITRUS MISO SCOTTISH SALMON

seared salmon, warm corn salad, citrus pearls

Third Course

YUZU MERINGUE TART

house yuzu curd, graham cracker crust, macerated rhubarb, meringue

NOIR CHOCOLATE AND SESAME MOUSSELINE

chocolate almond sponge cake, white chocolate sesame mousseline, candied orange peel

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Auto gratuity of 20% will be added to all parties.*