



Valentine's Day

PRIX FIXE DINNER MENU

\$75 ++ PER PERSON

February 13th - 15th
5 - 9pm

COCKTAILS

LOVE BITE	14
mezcal, strawberry, lemon, lofi amaro	
PEAR FIORI	16
absolut pear vodka, elderflower, lemon, prosecco	

BUBBLES BY THE GLASS & BOTTLE

Brut, Blanc de Blanc, Grandial, France NV	11/38
Sparkling Chenin Blanc, 50 th Anniversary, Dry Creek, Sonoma 2022	69
Brut, Patz & Hall, Sonoma 2015	85
Moet Imperial, Champagne, France NV	120

WINE BY THE BOTTLE

Soave Classico, Pieropan, Veneto, Italy 2019	38
Chardonnay, Freemark Abbey, Napa, 2021	80
Rose, Daou, Paso Robles, 2022	44
Pinot Noir, Belle Glos, Balade, Monterey, 2022	68
Red Blend, Language of Yes, Central Coast, 2022	62
Bordeaux Blend, Les Legendes, Saint Emilion, France	88
Cabernet Sauvignon, Quilt, Napa, 2022	72
Cabernet Sauvignon, Artemis, Stag's Leap, Napa, 2021	148

SELECT ONE ITEM FROM EACH COURSE

First Course

KING CRAB CEVICHE

alaskan king crab meat with pico de gallo, crispy rice crackling, lime caviar

WOOD GRILLED ROMAINE SALAD

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

Second Course

ROASTED CHILEAN SEA BASS

miso glazed chilean sea bass, coconut risotto, wood grilled asparagus

GRILLED COLORADO LAMB

half rack of lamb, with strawberry and quinoa salad, sweet yuzu dressing

LOBSTER & RAVIOLI

butter poached lobster tail served over purple sweet potato ravioli, shellfish bisque, citrus braised heirloom carrots

Third Course

PISTACHIO CAKE WITH CHOCOLATE GANACHE

flourless pistachio cake, dark chocolate ganache, fresh strawberry

POACHED PEAR AND MASCARPONE

red wine poached pear, vanilla bean mascarpone cream, praline dust

*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.*