

VALENTINE'S DINNER MENU 2019

AMUSE

MER BLEU OYSTER

Raspberry Mignonette Granita, Wood Sorrel

BLINIS

Caviar, ORA King Salmon, Crème Fraiche, Buddha's Hand

FIRST COURSE

Choice of One:

HAMACHI

Avocado, Gem Hearts, Cucumber Jalapeno Water, Charcoal Crouton

BEET & GOAT CHEESE

Raspberry, Pistachio, Mustard Frill

DUNGENESS CRAB

Persimmon, Finger Lime, Heirloom Carrots

SECOND COURSE

Choice of One:

FILET MIGNON

Smoked Eggplant, Charred Broccolini, Jus

STRIPE BASS

Corn Textures, Parmesan Foam, Charcoal

MAINE LOBSTER RAVIOLI

Heirloom Tomatoes, Basil, Uni, Trout Roe

ROMANESCO CAULIFLOWER

Sumac, Greek Yogurt, Almonds, Dates, Cilantro

DESSERT

Choice of One:

CHOCOLATE TORTE

Raspberry, Hazelnut Ice Cream

BAKED ALASKA

Vanilla Ice Cream, Chocolate Cake, Harry's Berries

\$95 PER PERSON

20% Automatic Gratuity Will Be Added to All Reservations

EXECUTIVE CHEF ALEX MANOS