

First

MIXED LETTUCES

CHERRIES, PIGNOLIS, ROASTED SQUASH, CHÈVRE, POMEGRANATE VINAIGRETTE

GREENS & BEANS

RIDGETOP FARMS SWISS CHARD, PIQUILLO, ROASTED POBLANOS, WARM BACON VINAIGRETTE

CRAB & KALE

JONAH CRAB, BABY KALE, RADISH, GRAPES, PARMESAN DRESSING, SOURDOUGH

*Add On - OYSTERS**

HALF-DOZEN WEST COAST OYSTERS, CAVIAR,
WAKAME, CAVA MIGNONETTE (\$16 UPCHARGE)

Second

PAELLA

SHELLFISH, BABY OCTOPUS, STICKY RICE, CHORIZO, FENNEL, TOMATO,
CURED LEMON, SAFFRON BROTH

AHI TUNA*

ZA'ATAR, LEMONGRASS, PICKLED RADISH, WAKAME, POK CHOI, SEA FOAM

PORK BELLY

BRAISED NAPA CABBAGE, HOISIN, SWEET POTATO GAUFRETTES, SORGHUM

ANCIENT GRAINS

WILD MUSHROOMS, BABY BEETS, ROASTED RADISHES, CAULIFLOWER

Third

LOBSTER TAIL

CELERIAC, BABY KALE, SPAGHETTI SQUASH, VANILLA

DUCK*

CONFIT LEG, ROASTED DATES, BRAISED ENDIVE, BRUSSELS, CHARD

BEEF TENDERLOIN*

FORAGED MUSHROOMS, YUKON GOLD, SPINACH, ROASTED GARLIC, SAVORY JUS

GNOCCHI

ROASTED SQUASH, CARROTS, PEAS, SUNCHOKES, BUTTERNUT BISQUE

Fourth

AFFOGATO

BEIGNETS, THREE BEARS COFFEE, CHANTILLY

CHOCOLATE

FLOURLESS TORTE, GANACHE, TRUFFLE, NUTELLA DUST, TUILLE

CUATRO LECHES

COCONUT, STRAWBERRY, RASPBERRY CURD, PINEAPPLE

\$79 PER GUEST
PLUS TAX & GRATUITY



Jonathan Gattin, Executive Chef

Jared Martin, Sous Chef

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Valentines Day 2017