

VALENTINE'S DAY

Dinner

95 PER PERSON
BOTTLE OF GRUET - 35

1ST COURSE | CHOICE OF

Seared Hamachi Crudo- yuzu ponzu, house chili crunch, cilantro

or

Red Beet Carpaccio- horseradish crème fraiche, puffed quinoa, bulls blood micros

2ND COURSE | CHOICE OF

Painted Hills Grass Fed Filet Mignon- yukon gold potato pave, grilled broccolini

or

Wild Alaskan King Salmon- beetroot and gin cure, saffron yogurt, edamame, persian cucumber, braised fennel, blood orange

or

Seasonal Roasted Vegetable Napoleon- portobello mushroom, squash, bell pepper, polenta, tomato vinaigrette

3RD COURSE

Cherries and Chocolate- amarena cherry cake, valrhona chocolate, chantilly cream

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

