

VALENTINE'S DAY PRIX FIXE DINNER MENU

FRIDAY FEBRUARY 14TH, 2025

First Course

Oysters on the Half Shell

Salsa Macha Cocktail Sauce, Pomegranate Mignonette, Lemon

OR

Preserved Lemon and Strawberry Salad

Pickled Celery, Humboldt Fog, Zinfandel Vinaigrette

Second Course

Roasted Heirloom Carrots

Turmeric Greek Yogurt, Harissa, Maca, Whipped Honey, Pepita

OR

Hamachi Tiradito

Truffle, Soy, Yuzu, Wakame, Serrano

Entrees

Creekstone Farms Petit Filet Mignon

Grilled Figs, Wild Mushroom, Potatoes Au Gratin

Red Wine Jus, Saffron Béarnaise

OR

Maine Lobster Tagliatelle

Asparagus, Roasted Tomato

Vanilla Essence, Chive, Grana Padano

OR

Roasted Beet Risotto

Shitake Mushroom, Truffle Ricotta, Parmesan, Hazelnut

Dessert

Strawberry Charlotte

Sponge Cake, Passion fruit

\$100++ PER PERSON

20% GRATUITY WILL BE ADDED TO ALL ORDERS

Executive Chef, Luis Torres