

VALENTINE'S DAY

Beginnings

Bread & Herb Oil

Chef's Selection of Artisan Breads, Herb-Infused Olive Oil, Parmesan 9 vg

Champagne Oysters

Shiguko Washington Oysters On the Half Shell, Strawberry Champagne Mignonette, Cocktail Sauce, Horseradish 22 gf

Snake River Beef Carpaccio

Thinly-Sliced Beef Tenderloin, Shaved Grana, Fried Capers, Baby Arugula, Lemon EVOO, Ciabatta Crisps, Sal del Mar 19

Lamb Lollipops

New Zealand Lamb Chops, Cumin & Coriander Yogurt, Sweet Onion Jam, Wild Arugula Salad 20 gf

Calamari

Flash-Fried Calamari, Sautéed Garlic, Shallots, White Wine-Lemon Reduction *Classic or Spicy* 19

Ahi Tuna Tartare

Meyer Lemon Avocado, Ahi Tuna, Sesame Soy Sauce, Plantain Chips, Mâche 22

Cheese Board

Stracchino Cheese, Humboldt Fog Cheese, Fuyu Persimmon Compote, Honey Squaw Toast, Micro Begonias 14 vg

Soups & Salads

California Caesar

Organic Romaine Lettuce, Shaved Grana, Garlic Crostini, Meyer Lemon Caesar Dressing 14 vg

Beet & Blue

Oven-Roasted Rainbow Beets, Blueberries, Candied Walnuts, Blu Di Capra Cheese, Watercress, Champagne Vinaigrette 15 gf

Farm Field Greens

Seasonal Field Greens, Celery, Persian Cucumbers, Baby Heirloom Tomatoes, Basil Vinaigrette 13 vn

Lobster Bisque

Lobster Bisque, Bourbon Reduction, Fire-Roasted Bell Pepper Mousse 14

gf - gluten free vg - vegetarian vn - vegan

Land

Filet Mignon

8 oz Center Cut Tenderloin, Bellarosa Mornay Potatoes, Sautéed Spigarello, Shaved Black Truffles, Cabernet Beef Jus 51 gf

Manhattan Steak

Gold Canyon Eye-Cut New York Steak, Roasted Oca Potatoes, Baby Zucchini, Roasted Shallots, Bearnaise Sauce, Crispy Chives 53 gf

Wagyu Burger

Wagyu Beef, White Cheddar, Heirloom Tomatoes, Red Onion Jam, Castelfranco Lettuce, Chimichurri Aioli, Brioche Bun, Kennebec Fries 32

Bone-In Short Rib

Slow-Braised Snake River Bone-In Short Rib, Blue Cheese Whipped Potatoes, Grilled Asparagus, Pacilla-Beef Reduction 55 gf

Vegan Bolognese

Fresh Pasta, Eggplant, Mushrooms, Bell Peppers, House-made Vegan Meat, Tomato Ragu, Fresh Herbs, E.V.O.O, Baby Basil 26 vg

Sea

Chilean Sea Bass

Miso-Marinated Chilean Sea Bass, Sticky Rice, Caramelized Baby Bok Choy, Ginger Emulsion, Fresno Pepper-Pineapple Chutney 54

Pacific Scallops

Pan-Seared Pacific Scallops, Cabernet Risotto, Santa Barbara Crimson Gold Apple Slaw, Corn Shoots, Orange Reduction 38

Pappardelle del Mar

Fresh Pappardelle, Pacific Lobster, Clams, Black Mussels, White Shrimp, Tarragon-Yuzo Cream Sauce, Black Truffle Pearls, Basil Blossoms 38

Shrimp & Grits

Sautéed White Shrimp, Provolone Cheese Grits, Heirloom Tomatoes, Petite Basil, Chardonnay-Meyer Lemon Sauce, Crispy Ciabatta Crumbs, Petite Begonias 36

Sides

Blue Cheese Whipped Potatoes 12 gf vg

Oaxacan Cheese Grits *with Poblano Crema* 12 vg

Garlic Sautéed Wild Mushrooms 12 gf vn

Grilled Asparagus 12 gf vn

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