

# Valentine's Day Menu

## LIBATIONS

### Be Mine

Strawberry-Infused Vodka, Fresh Strawberries, Sparkling Wine, Rose Water 16

### First Kiss

Ritual Zero-Proof "Tequila", Blood Orange Juice, Cream of Coconut, Lime (*non-alcoholic*) 12

## SHARE PLATES

### Calamari

Flash-Fried Calamari, Sautéed Garlic, Shallots,  
White Wine-Lemon Reduction *Classic or Spicy* 20

### Lamb Lollipops

New Zealand Lamb Chops, Cumin & Coriander Yogurt,  
Sweet Onion Jam, Wild Arugula Salad 21 *gf*

### Prosciutto & Burrata

Prosciutto Toscano, Italian Burrata, Toasted Ciabatta,  
Baby Heirloom Tomatoes, Petite Basil, Fig Gastric 19

### Ahi Tuna Tartare

Yellowfin Ahi tuna, Avocado, Ponzu Sauce, Taro Chips, Micro Cilantro 22 *gf*

### Mediterranean Platter

Muhammara Walnut Feta Dip, Charred Lemon Hummus,  
Mediterranean Mixed Olives, Dolmades, Baby Greens, Pinsa Bread 27

### Citrus Champagne Shrimp

Chilled Citrus-Marinated Jumbo White Shrimp, Champagne Cocktail Sauce,  
Strawberry Mignonette 21 *gf*

### Bread & Herb Oil

Chef's Selection of Artisan Breads, Herb-Infused Olive Oil, Parmesan 10 *vg*

## SALADS

### Butter Lettuce Salad

Central Valley Farms Butter Lettuce, Gala Apples, Marcona Almonds,  
Apple Dijon Vinaigrette 14 *gf vn*

### Roasted Beet Salad

Roasted Multicolor Beets, Italian Goat Cheese, Orange, Watercress,  
Pistachios, Blueberry Vinaigrette 16 *vg*

### California Caesar

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

## SOUP

### Maine Lobster Bisque

Tarragon Cream-Brandy & Roasted Maine Lobster Reduction  
Butter Poached Lobster Relish 16

## LAND

### Filet Mignon

8oz Grilled Center Cut Tenderloin, Yukon Gold Mornay Potatoes, Haricots Verts, Cabernet Beef Jus, Black Truffle Shavings 55 gf

### Boneless Short Rib

Braised Prime Boneless Short Rib, Garlic-Rosemary Whipped Potatoes, Crispy Brussels Sprouts, Micro Radish, Short Rib Jus 46 gf

### Delmonico Steak

16oz Prime Delmonico Steak, Blue Cheese Whipped Potatoes, Sautéed Spinach-Bourbon Mushrooms, Pink Peppercorn Chimichurri 68

### Roasted Chicken

Mary's Roasted Half Chicken, Charred Red Cabbage, Multicolor Fingerling Potatoes, Sautéed Asparagus, Lemon-Rosemary Jus 34 gf

### Vegan Bolognese

House-Made Vegan Meat, San Marzano Tomato Ragu, Fresh Basil, Vegan Linguine, EVOO, Micro Basil 29 gf vn

### Andrei's Wagyu Burger

Wagyu Beef Patty, Havarti Cheese, Red Onion Preserves, Heirloom Tomato, Boston Lettuce, Dill Pickles, Bacon Aioli, Brioche Bun 29

*Burger Served with Kennebec Truffle Fries*

## SEA

### Chilean Sea Bass

Miso-Marinated Chilean Sea Bass, Coconut-Wasabi Sticky Rice, Sautéed Spinach, Orange Jalapeño Gastrique 54

### Halibut & Crab Duet

Roasted Halibut, Pacific Red Crab Meat, Italian Fregula, Babe Farm Baby Carrots, Lemon-Dill Emulsion 39

### Scallops

Pan-Seared Pacific Scallops, White Quinoa, Petite Heirloom Tomato Confit, Artichokes, Mache, Saffron-Lemon Sauce 55 gf

### Pacific Shrimp

Sautéed Chili-Lime Shrimp, Charred Corn Puree, Poblano Crema, Avocado, Baby Corn Shoots, Cotija Crumbs 35 gf