

Valentine's Menu Prix-Fixe

\$69

\$85

For the table:

Cilantro Hummus with fried Tuscan kale, spiced chickpeas, breadsticks

Appetizer

Choice of:

½ dozen Oysters Ménage

red wine mignonette, champagne gelee & caviar, smoked tomato broth & bacon crumb

Roasted Baby Beetroot

herb goat cheese, shaved fennel, citrus, heart of palm, candied macadamia nuts, tangerine oil

Hamachi Crudo

avocado mousse, grapefruit, crispy onion, wasabi peas, ponzu, petite shiso

Celeriac Puree

crispy pancetta, compressed apple, parmesan tuile, celery hearts

Hall Sauvignon Blanc, Napa 2014

Entrée

Choice of:

Snake River Farms American Kobe NY Striploin

roasted garlic mash, gingered sprouting broccoli, pickled onion, tomato confit, port reduction

Alaskan Halibut

rainbow cauliflower, pee wee potatoes, garlic bok choy, citrus nage

Sweet Potato Ravioli

foraged mushrooms, english peas, tendrils, brown butter crumb, edible flowers

Mussels and Clams

spot prawn, snow crab claws, thai basil, rau ram, chorizo, carrot curry broth

Laetitia Pinot Noir, Arroyo Grande Valley 2013

Dessert

Choice of:

Just-Made Churros

smoked salted caramel, chocolate kahlua sauce

Red Velvet Mousseline

huckleberry compote, chocolate covered strawberries, cream cheese ice cream, cocoa nib tuile

Chocolate Lava Crunch Cake

strawberry mint puree, champagne gelee, vanilla chantilly cream, black chocolate caviar

Horse Heaven Dry Riesling, Washington 2014