



Valentine's Dinner

menu 65 per person | wine pairing 50

Appetizer

to share

goat cheese

bartlett pear, tomato chutney, pistachio dust, micro greens, crostini

beef carpaccio

caper berries, shallots, pickled chanterelle, micro arugula, truffle oil, mustard aioli

Main

choice of

seafood cioppino

shrimp, mussels, bay scallops, seared rare tuna, saffron broth, basil pesto, crusty bread

acorn squash green curry

coconut milk, hazelnut, feta, laffa

pan seared NY strip

pickled hedgehog mushrooms, asparagus, rosemary truffle butter

Dessert

choice of

chocolate mousse mango coulis, ginger, chili, pine nut rosemary brittle

cheesecake strawberry compote, pistachio crust

Supplements

oysters half dozen 24 dozen 48

ceviche cobia, fresno chilis, cucumber, pineapple, cilantro, plantains 18

(gen • u • ine) [jen-yoo-in]

adjective authentic; real; free from pretense, affectation, or hypocrisy; sincere