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VALENTINE'S DINNER

4 course prefix menu

\$85 per person

(excluding tax + gratuity)

+ \$15 GLASSES OF VEUVE ROSÉ ALL NIGHT

==== AMUSE BOUCHE ====

Oyster, Tobiko, Citrus, Herbs

==== FIRST COURSE ====

- choose one -

Shrimp Bisque | Lobster Oil, Grilled Shrimp

Spinach and Beet Salad | Walnut Vinaigrette, Fennel, Ricotta Salata

Dungeness Crab Gnocchi | Tahitian Squash Purée, Potato Crumble

Caesar Salad | Little Gem, Kale, Bacon Bread Crumb, Grana Padano

==== MAIN COURSE ====

- choose one -

Beet Campanelle | Wild Mexican Shrimp, Snap Peas, Capers, Mint

Veal Porterhouse | Pear + Apple Mustardo, Rapini

Filet + King Crab | Bernaise, Olive Oil Smashed Potatoes

Maine Diver Scallops | Saffron Risotto, Pomegranate, Pistachio Gremolata

Pansotti | Winter Squash, Kale, Pumpkin Seed Pesto, Parmesan

==== DESSERTS ====

- choose one -

Cheesecake | Red Wine Berries, White Chocolate Mousse

Chocolate Budino | Pistachio Cream, Amarena Cherries