



VALENTINES DAY MENU

(\$75 per person)

~ Starter Sampler ~

sautéed baby abalone.
preserved lemons and tamari.
champagne roasted garlic sauce.

local halibut tataki.
charred serrano. finger lime segments.
ponzu. extra virgin olive oil.

~ Salad ~

roasted beet. goat cheese. pistachio.
butter leaf lettuce.
citrus/horseradish vinaigrette.

~ Choice of Main ~

CAB braised short rib. local Dungeness crab.
surf n turf. tomato rounds & basil butter.
bunapi mushroom and house Worcestershire.
rustic potato hash.

sake glazed king salmon.
shiitake. green onion. soy beans.
tsuyu sauce. lap chong musubi.
cucumber lemon relish.

root vegetable and goat cheese roulade.
taleggio. semidried tomato. spinach.
creamy tomato. roasted garlic.

~ Dessert ~

chocolate lava cake.
warm strawberry.
crème anglaise.



~ Cocktails ~

Chocolate Martini

13

Baileys. Godiva chocolate liqueur. vodka. chocolate sauce and shavings for garnish.
“Today is the one day of the year you can never get too much chocolate, enjoy this richly sweet chocolate martini with just a hint of coffee flavor to ensure your date is the sweetest thing at the table!”

Pomegranate Mimosa

19

pomegranate juice. champagne. pomegranate seeds for garnish.
“Upgrade your classic Valentine’s champagne with this tastefully tart treat we’ve created, while we know it can’t hold a candle to your special someone it’s striking color is a sight to see!”

~ Sparkling Wine ~

Mumm Brut Prestige

19 glass

Napa, CA. Aromas of apple and fresh ginger. The flavors are crisp and layered, with notes of raspberry and spice.

Meiomi

59 bottle

North Coast, CA. On the nose, aromas of green apples are laced with hints of ambrosia. Flavors of crunchy pears, zesty citrus, and honey layer over a slight yeastiness and a fresh minerality.

Louis Roederer Brut Premier

99 bottle

Champagne, France. Brut Premier characterizes the timeless Louis Roederer style with the combination of fresh, youthful fruitiness and the vinous qualities of a fully matured wine.

~ Wine ~

Andis Amador (Grenache) – 2015

49 bottle

Santa Ynez, CA. Tropical and citrus aromas define the aromatics with bright acidity and mineral flavors highlighting the palate.

Opolo Mountain (Zinfandel) – 2016

48 bottle

Paso Robles, CA. Cohesive aromas of black plum, strawberry sorbet, vanilla and nutmeg on the nose.

***** \$15 per bottle for corkage *****