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Valentine's Day

Little Gem & Arugula

Pomegranate, feta, pecan, charred orange-sherry
vinaigrette

Paired with a glass of Faire la Fête Brut Rosé

Foie Gras

Shallot tarte tatin, burrata-thyme mousse, fig gastrique

*Paired with a glass of Blankstare Sauvignon Blanc by
Orin Swift*

Pan Seared Diver Scallops

Caramelized pea tendrils, pistachio-avocado caponata,
sweet potato velvet

Paired with a glass of La Crema Fog Veil Pinot Noir

Lobster Ravioli

Champagne-tomato butter, mache, truffle

Or

Char-grilled 8oz Angus Filet

Beef fat potatoes, broccolini, brown butter hollandaise

Add lobster tail +\$20

Paired with a glass of Caymus Cabernet Sauvignon

Truffle Pots du Crème

Pinoli sabbiati

Or

Chocolate-Hazelnut Napoleon

Brown butter-crème fraîche ice cream

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