



VALENTINE'S DAY DINNER

APPETIZER

HAMACHI CRUDO

ginger, mango, jalapeno, lime

UNI RICE PAPER

cured egg yolk, nori, green onion

SWEET SOY SKEWERS

gluten free soy marinade, tenderloin, sesame seed, cucumber

OYSTERS ON THE HALF SHELL

mignonette and cocktail sauce, white sturgeon caviar

VEGAN CHERRY GAZPACHO

pickled cherry, thyme, shaved radish

ENTRÉE

ROASTED HALF MARY'S CHICKEN

frisée and mustard greens, lemon vinaigrette, crispy focaccia

BAKED SEA BREAM

fennel, arugula, castelvetrano olive, cherry tomato, lemon

LOBSTER PAPPARDELLE

rapini, sundried tomato, olives, white wine, parsley, butter

WAGYU FILET MIGNON

8 oz. wagyu filet mignon, bone marrow tartine,
mashed potato, roasted corn, shishito pepper

VEGAN FUSILLI

charred zucchini, shaved asparagus, sun dried tomato, maui onion, pesto

DESSERT

RED VELVET HEART

CHOCOLATE CHIFFON CAKE

chocolate mousse

PASSION FRUIT PANNA COTTA

FOR 2 MENU

PATA NEGRA

jamon iberico board, catalan tomato bread, pickled garlic

SOLE MEUNIÈRE

brown butter, lemon, parsley, crispy capers

CHOOSE 2 DESSERTS

\$115

SPECIALTY COCKTAILS 20

- ROYAL ESPRESSO MARTINI** ketel one, kahlua, mr. black coffee liquor, espresso, chambord
- LEMONADE IN THE SHADE** amass gin, saint germain, fresh lemonade, chambord
- THE CLIPPER** makers mark bourbon, aperol, fresh squeezed lemon juice, honey syrup
- PURA VIDA** volcan tequila blanco, agua de coco, grapefruit juice, lime juice, agave
- JADE SHADE** toki japanese whiskey, chartreuse, lime, cucumber, cilantro, mint
- LOST IN CHILE** ketel one, lillet rosé, saint. germain, lime, mint, red jalapeno, acai splash
- PRETTY IN PINK** ketel one, acai liquor, lime, lemon, simple syrup, grapefruit
- JALAPEÑO MARGARITA** volcan tequila blanco, cointreau, agave, cucumber, jalapeño, lime juice, pineapple
- ISLAND SUNSET MARGARITA** volcan tequila blanco, licor 43, pomegranate, pineapple, lime

NON ALCOHOLIC COCKTAILS 16

- COOL AS A CUCUMBER** seedlip garden 108, mint, cucumber, lime, honey
- POMEGRANATE COSMO** seedlip grove 42, pomegranate, agave, lime, lemon
- GROVE & GINGER** seedlip grove 42, alchemist ginger, ginger ale, orange bitters

WINE BY THE GLASS

CHAMPAGNE AND SPARKLING WINES

- CHAMPAGNE** Pommery Royal, Brut NV, France | 30
- CHAMPAGNE** Pommery Royal, Brut Rosé NV, France | 33
- SPARKLING** Mionetto, Prosecco, Italy | 19
- SPARKLING** Fiol, Prosecco Rosé, Italy | 19
- SPARKLING** Scharffenberger, Brut, Mendocino County, CA | 21

WHITE WINES & ROSÉ WINES

- PINOT GRIGIO** Barone Fini, Baldadige, Italy '18 | 18
- SAUVIGNON BLANC** Orchard Lane, Marlborough NZ '21 | 19
- SAUVIGNON BLANC** Sancerre, Barton & Guestier « Les Silices » '20 | 21
- CHARDONNAY** Chablis, Domaine Passy Le Clou, France '17 | 19
- CHARDONNAY** Inception, Santa Barbara, CA '18 | 19
- CHARDONNAY** Moniker "La Ribera", Mendocino, CA '18 | 20
- CHARDONNAY** Groth "Hillview Estate", Napa Valley, CA '18 | 24
- ALBARIÑO** La Caña, Rias Baixas, Spain '18 | 19
- SOAVE CLASSICO** Pieropan, Italy '20 | 19
- ROSÉ MALBEC** Valle de Uco, Cuvelier "Los Andes", Arg. '18 | 19
- ROSÉ G/C/S/M** C.d. Provence, Barton Guestier, « Tourmaline » '19 | 19
- ROSÉ G/C/S/M** Côtes de Provence, Bodvar « Number 5 » '20 | 20
- ROSÉ G/C/S/M** Languedoc, Hampton Water, France '19 | 19
- ROSÉ PINOT NOIR** Sancerre "Domaine Des Brosses", France '18 | 21

RED WINES

- PINOT NOIR** Inception, Santa Barbara, CA '18 | 19
- PINOT NOIR** Davis Bynum, Russian River Valley, CA '17 | 20
- PINOT NOIR** Gérard Bertrand Domaine De L'Aigle, France '18 | 20
- CAB. SAV.** Daou Reserve, Paso Robles, CA '17 | 25
- CAB. SAV.** Scarlett, "McGah Vyd." Napa, Rutherford CA '18 | 28
- RED BLEND** The Prisoner, Napa Valley, CA '18 | 25
- CANNONAU DI SARDEGNA** Surrau, Naracu, Italy '19 | 19
- MERLOT** Château Picoron, Côtes de Bordeaux, France '15 | 21
- MALBEC** Valle De Uco, Cuvelier "Los Andes", Argentina '15 | 19
- ZINFANDEL** Napa Valley, Canard Vineyard Estate '17 | 22

SCAN FOR COMPLETE WINE LIST

