



Happy Valentine's Day

Thursday, February 14, 2019

~Amuse Bouche~

Quail Egg & Caviar
siberian osetra, brioche

~First Course~

Tuna Tataki
caviar, daikon, wakami, citrus coriander blossom

or

Maine Lobster
hearts of palm, meyer lemon confit, crystal lettuce

~Entrée~

Choice of:

Wagyu New York
masami ranch, matsutake, bok choy, soy-ginger jus

or

King Salmon
leeks, parsnip purée, truffle gnocchi, chanterelle, blood orange beurre blanc

or

Butternut Squash Ravioli
shasta porcini, swiss chard, sage butter, toasted hazelnut

~Dessert~

Cocoa Nib Profiteroles
pâte à choux, cocoa nib ice cream, caramel chocolate sauce

\$85.00 per person plus 20% gratuity plus CA state tax
Offered in addition to our a la carte menu