

HAPPY Valentine's

4 COURSE DINNER

90 / PERSON

+ WINE PAIRINGS (3 oz / 5oz)

AMUSE

CAVIAR CANNOLI GF/V

creme fraiche & chives

🍷 bisol 'jeio' (8/14)
prosecco
veneto, italy

FIRST COURSE

DUNGENESS CRAB RANGOON

trout roe, country ham xo
& shio koji sweet & sour

🍷 reyneke wines 'vinehugger' (8/15)
chenin blanc
west cape, south africa

TACOS DE CANASTA GF

beef cheek barbacoa, jalapeno escabeche,
jicama, cotijia & tomatillo salsa fresca

🍷 casa jipi (9/16)
sauvignon blanc
baja califonia, mexico

ROASTED BEET & CITRUS SALAD GF

labneh, arugula, pistachio dukkah,
pomegranate molasses & sumac vinaigrette

🍷 mcbride sisters (9/16)
sparkling brut rose
hawke's bay, new zealand

BANG BANG CHICKEN BAO V

napa cabbage, snow pea & bang bang sauce

🍷 müller-ruprecht 'vampire soda' (7/13)
pet nat rouge
pfalz, germany

SECOND COURSE

HANGER STEAK FRITES GF/V

au poivre, salsa verde & shoestring fries

SUB LION'S MANE MUSHROOM FOR VEGAN

🍷 danielle conterno (11/20)
nebbiolo
piedmont, italy

HARISSA BRAISED LAMB SHANK GF

chickpea flatbread, warm farro salad,
smoked almonds, preserved lemon yogurt
& green zhoug

🍷 matthieu barret 'petit ours' (9/17)
syrah
cotes du rhone, france

LOBSTER & SCALLOP KHAO SOI GF

thai red curry, pickled bok choy,
enoki mushrooms, lime candied peanuts
& trout roe

🍷 tablas creek 'patelin de tablas blanc' (9/16)
grenache blanc
paso robles, califonia

PICK ONE:

DESSERT

CHURRO FLAN

mexican hot chocolate mousse,
dulce de leche & cocoa nib tuile

🍷 tawny 20 yr port (15)
duoro valley, portugal

YUZU TART GF

black sesame crust,
toasted coconut meringue & puffed rice

🍷 poqueto moscato (15)
sparkling wine
valencia, spain

RASPBERRY CHOCOLATE BOMBE

olive oil cake, raspberry curd,
chocolate mousse, mascarpone whip
& feuilletine

🍷 château gravas (15)
sauternes
bordeaux, france

MADUROS & CREMA GF/V

roasted plantains, coconut crema,
smoked almonds & cilantro

🍷 xila (16)
mexican aperitif
mexico city, mexico

V = VEGAN BY REQUEST

GF = GLUTEN FREE BY REQUEST

*THESE ITEMS MAY BE SERVED RAW OR UNDER COOKED
BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR
UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UN-
DERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

ID DIE
WITHOUT
U

NEED A
DOSA
LOVE

ID KALE
FOR U

linger
EATUARIES