

HAPPY Valentine's

4 COURSE DINNER

90 / PERSON

+ WINE PAIRINGS (3 oz / 5oz)

ID DIE
WITHOUT
U

NEED A
DOSA
LOVE

ID KALE
FOR U

AMUSE

CAVIAR CANNOLI GF/V

creme fraiche & chives

🍷 *bisot '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, jalapeño escabeche,
jicama, peanut salsa macha
& tomatillo salsa fresca

🍷 *casa jipi (9/16)*
sauvignon blanc
baja california, 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

PICK ONE:

SECOND COURSE

KOJI GRILLED HANGER STEAK GF

crispy sunchokes, watercress gremolata,
long beans & five spice demi

🍷 *daniele conterno (11/20)*
nebbiolo
piedmont, italy

KING TRUMPET DOSA GF/V

black truffle, masala potatoes,
brussels sprouts, coriander
& tamarind-date chutneys

🍷 *presqu'île (8/15)*
chardonnay
santa maria valley, california

LOBSTER & SCALLOP KHAO SOI GF

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

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

HARISSA BRAISED LAMB SHANK GF

chickpea flatbread, warm farro salad,
smoked almonds, sumac onions,
preserved lemon yogurt & jus

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

PICK ONE:

DESSERT

YUZU TART GF

black sesame crust,
toasted coconut meringue,
macerated blackberries & puffed rice

🍷 *poqueto moscato (15)*
sparkling wine
valencia, spain

MADUROS & CREMA GF/V

roasted plantains, coconut crema,
smoked almonds & cilantro

🍷 *xila (16)*
mexican aperitif
mexico city, mexico

RASPBERRY CHOCOLATE BOMBE

olive oil cake, raspberry coulis,
chocolate mousse, salted cream cheese whip
& feuilletine

🍷 *château graves (15)*
sauternes
bordeaux, france

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.