VALENTINE'S DAY 2013

CHAMPAGNE COCKTAIL|12
LOVE POTION NO. TEN

KUMAI OYSTERS
1/2 DOZEN, TOMATO JAM MIGONETTE

WILD MUSHROOM RAVIOLI
TRUFFLE CHEESE, CHANTERELLES, CRISPY SHALLOTS, MUSHROOM JUS

DUNGENESS CRAB SALAD
WATERCRESS, WINTER CITRUS, AVOCADO, MEYER LEMON EMULSION

STEAK TARTARE
QUAIL EGG, CAPERS, MUSTARD, PARSLEY, CROSTINI

MEDITERRANEAN SEA BASS
LITTLENECK CLAMS, CONFIT GARLIC
ARTICHOKE AND WHITE BEAN RAGU

RACK OF SONOMA LAMB
MINTED PEA PUREE, BROCCOLINI, CIPPOLINI ONION, RED WINE JUS

BAKED YUKON GNOCCHI
SMOKED TOMATO SAUCE, BURRATA, PARMESAN, BASIL PESTO

WAGYU SHORT RIBS
DUCK FAT ROASTED BRUSSELS, OXTAIL, SMOKED POTATO, GREEN ROMESCO

WHITE CHOCOLATE & RASPBERRY BOMBE
RASPBERRY SAUCE, CANDIED COCO NIBS

CITRUS PARFAIT
BLOOD ORANGE SHERBET, LEMON CURD, ROSEMARY SABLE WAFERS

CARAMELIZED BANANA TART
CHOCOLATE GANACHE, CARAMEL ICE CREAM, CHOCOLATE CRÈME ANGLAISE

THREE COURSE DINNER | 60
WINE PAIRING | 25
BEER PAIRING | 18

Valentine's Day
CHEFS BENJAMIN FORD & GAVIN LANSDALE

18% gratuity will be added to parties of 6 or more

Restaurants are built on hard work and sacrifice. I'd like to thank all our staff and coworkers, past and present.
I would like to thank the farmers, foragers, and artisanal craftsman who help make my job easier and cooking a joy.