

# Valentine's Menu

\$110

## Amuse Bouche

strawberry and champagne pate de foi

## Course 1

(Choice of)

### **Kampachi Crudo**

local citrus, crispy shallots, yuzu, olive oil, black garlic aioli, fine herbs

### **Terrine of Beets**

goat cheese foam, snap pea and beet salad

## Course 2

### **Milk Braised Lamb**

lions mane, marjoram, lemon, pea tendrils, nodi marini

## Course 3

(Choice of)

### **Baja Striped Bass**

snap peas, fava, pea tendrils, pearl onions, sorrel sauce

### **Pan Seared Filet**

rosti potato, confit king oyster mushroom, pepperonata

## Course 4

(Choice of)

### **Vanilla Bean Cheesecake**

rose anglaise, vanilla chantilly, pomegranate, almond pink peppercorn streusel, sparkling rosè gelee

### **Dark Chocolate Pot de Creme**

matcha cremeux, candied cocoa nibs, dulcey honeycomb, nib streusel

# Valentine's Day Cocktail Menu

## **Hers**

**\$15**

strawberry infused aperol, pear brandy, splash champagne  
served up over ice

## **His**

**\$15**

raspberry infused tequila, pamplemousse, fresh grapefruit and lime, peychauds bitters, splash soda  
served tall

## **Theirs**

**\$18**

strawberry mochi, hanson's vodka, borghetti coffee liquor  
served beautiful