

EXECUTIVE CHEF

*Jordan Buendia*



SOUS CHEF

*Donald Burnett*



## VALENTINE'S DAY

\$75 (Not including tax or gratuity). Wine Pairings are optional and an additional \$35 charge  
Please choose one from each of the following courses

### FIRST COURSE

#### TUNA CRUDO\*

Avocado, Orange, Cucumber, Scallion Salad, Yuzu Vinaigrette  
*Bisol 'Jeio', Prosecco, Italy*

#### BEEF CARPACCIO\*

Arugula, Crispy Capers, Pickled Pearl Onions, Shaved Parmesan, Horseradish Gel  
*Triennes, Rose of Cinsault/Syrah/Grenache, Provence, France*

#### SEARED SCALLOPS

Golden Raisin Mostarda, Carrots, Crispy Speck  
*Triennes, Rose of Cinsault/Syrah/Grenache, Provence, France*

#### HEIRLOOM SALAD

Heirloom Tomatoes, Cucumbers, Green Peppers, Red Onions, Greek Feta, Olives, Red Wine Vinegar  
*Bisol 'Jeio', Prosecco, Italy*

#### BURRATA SALAD

Oranges, Beets, Arugula, Radish, Balsamic Maple Glaze, Marcona Almonds  
*Bravium, Chardonnay, Russian River Valley, California*

### SECOND COURSE

#### 7oz FILET

[AGED 20OZ BONE-IN COWBOY RIBEYE AVAILABLE PLUS \$25]  
Asparagus, Duck Fat Fingerlings, Tri Color Carrots, Au Poivre  
*Powers "Champoux Vineyard "Reserve", Cabernet Sauvignon, Columbia Valley, Washington*

#### SOUS VIDE DUCK

Red Quinoa, Roasted Cherries, Duck Cigar, Ginger Port Reduction  
*Pertinace Barbera d'Alba, Piedmont, Italy*

#### PAN SEARED SNAPPER

Fingerling Potatoes, Charred Corn, Royal Trumpets, Saffron Butter  
*Pence Ranch Pinot Noir, Santa Rita Hills, California*

#### MISO COD

Baby Bok Choy, Shiitake Mushroom, Rice Puff, Orange Miso  
*Pence Ranch Pinot Noir, Santa Rita Hills, California*

### THIRD COURSE

#### FLOURLESS CHOCOLATE TORTE

Espresso Chocolate Mousse, Seasonal Berries, Black Onyx Sugar  
*Sandeman '20yr Tawny', Porto, Portugal*

#### TIRAMISU

Coffee-Flavored Italian Custard  
*Sandeman '20yr Tawny', Porto, Portugal*

#### HONEY LAVENDER CRÈME BRÛLÉE

Chantilly Cream, Fresh Berries  
*Chateau Laribotte, Sauvignon Blanc/ Semillon, Sauternes, France*