



Happy
Valentine's
Day!

Special 5 Course Dinner Menu to celebrate Valentine's day

FIRST (Choice of)

Potato **Leek Soup** with parsley, chives, cream and truffle oil
Maine **Lobster Broth with Prawns**, cream, tomatoes, celery & tarragon

SECOND (Choice of)

Tomales Bay Pt Reyes **Oysters** (5) on the half shell with spicy orange mignonette
Dungeness Crab Salad with avocado, apple, grapefruit, tarragon & mustard aioli
Yellowfin Tuna with crostini*, spicy sriracha, radish, toasted sesame, avocado, nori & gluten free soy sauce
Butter Lettuce Salad with Bartlett pear, apple, roasted pecan, watercress & Point Reyes blue cheese
Arugula salad with fennel, mandarins, lemon vinaigrette & parmesan cheese
Japanese Yellowtail Hamachi w/ watermelon radish, jalapeno, toasted sesame, daikon sprouts & ponzu*

THIRD (Choice of)

Baked Laura Chenel **Goat Cheese** with basil pesto, tomato concassée & pinenuts w/ grilled bread*
Steamed Prince Edward Island **Mussels** with garlic, tomato confit, white wine, shallots & grilled bread*
Simply sautéed **Sea of Cortez wild prawns** w/ parsley, garlic, lemon, shallots, tomato confit & brown butter
Seasonal Fish with zucchini, capers, fresno peppers, parsley, tomato confit, brown butter & lemon
Butterfish baked in parchment paper with mushrooms, mirepoix, white wine and truffle sauce

FOURTH (Choice of)

Seared Scallops with mashed potatoes, brussels sprouts, bacon w/ truffle sauce
Potato Wrapped **Seabass** with capers, fresno peppers, parsley, tomato confit, brown butter & lemon
Maple Leaf Farm **Duck Breast** with braised red cabbage, red onion, fingerling potatoes, bacon, goat cheese & Sherry vinegar sauce
Grilled Golden Gate Natural Angus **Hanger Steak** with roasted baby rainbow carrots & moutarde verde bordelaise sauce
Roasted **Rack of Lamb** with organic kale, red bell peppers & au gratin potatoes & lamb jus
***Spaghetti** with himalayan truffles, tomatoes, basil & parmesan cheese
Truffle Risotto with baby shiitake, king trumpet, oyster mushrooms & reggiano
Pan Roasted Rocky Jr. **Range Chicken** with fresh herbs, mashed potatoes & jus de poulet

FIFTH (Choice of)

Semifreddo all' amaretto*
Vanilla bean crème brûlée
Vanilla bean gelato with biscotti*
Grapefruit granite
Valrhona chocolate gelato with whip

\$99.99/pp

French Baguette with butter \$5 | Menu subject to availability

These plates are designed to be shared & served from the lighter to the main | *may contain gluten

