



Valentine's Dinner

FEBRUARY 14, 2019



COURSE ONE

hawaiian tuna crudo | blood orange, avocado,
shaved radishes, hibiscus

COURSE TWO

puree of cauliflower soup | aged cheddar-apple beignet,
applewood bacon, rosemary

COURSE THREE

seared dayboat scallop | black truffle risotto,
root vegetables, parsley coulis

COURSE FOUR

slow roasted beef short rib "oscar" | glazed potato,
asparagus, pickled green garlic, king crab bearnaise

COURSE FIVE

passion fruit-dark chocolate tart | coconut sorbet,
cashew brittle

substitutions politely declined
five courses \$95 per person plus tax/gratuity.
vegetarian will be accommodated.