

Saint Valentine's Day!

February 14, 2012



Glass of Cava



first course

Seared Sea Scallops, Endive, Celery Root, Mâche, Blood Orange

Seasonal Wild Mushroom Pie, Crème Fraîche

Dungeness Crab, Mango, Avocado, Aioli, Basil

Piquillo Peppers, Goat Cheese, Pistachio, Golden Raisins



second course

Roasted Cornish Hen, Sweet Potato Mash, Radish, Apple + Chorizo Salpicon

Filet of Beef, Chimichurri, Spicy Basque Fries

Seared Duck Filet, Sautéed Salsify, Cippolini Onion, Huckleberry

Striped Bass, Broccolini, Black Truffle Vinaigrette

Pacific Petrale Sole, Spinach, Fried Garlic Vinaigrette



sweet course

Roasted Pineapple Clafoutis

Orange Blossom Beignets

Milk Chocolate & Hazelnut Biarritz "Rocher"

Lemon Curd Cake



Home-made Chocolate Truffles and Macaroons- To Go!

\$70 per person, not including tax & gratuity