Valentine’s Menu Prix-Fixe
$69
$85

For the table:
*Cilantro Hummus with fried Tuscan kale, spiced chickpeas, breadsticks*

**Appetizer**
Choice of:
½ dozen Oysters Ménage
*red wine mignonette, champagne gelee & caviar, smoked tomato broth & bacon crumb*

**Roasted Baby Beetroots**
*herb goat cheese, shaved fennel, citrus, heart of palm, candied macadamia nuts, tangerine oil*

**Hamachi Crudo**
*avocado mousse, grapefruit, crispy onion, wasabi peas, ponzu, petite shiso*

**Celeriac Puree**
*crispy pancetta, compressed apple, parmesan tuile, celery hearts*

**Hall Sauvignon Blanc, Napa 2014**

**Entrée**
Choice of:
Snake River Farms American Kobe NY Striploin
*roasted garlic mash, gingered sprouting broccoli, pickled onion, tomato confit, port reduction*

**Alaskan Halibut**
*rainbow cauliflower, pee wee potatoes, garlic bok choy, citrus nage*

**Sweet Potato Ravioli**
*foraged mushrooms, english peas, tendrils, brown butter crumb, edible flowers*

**Mussels and Clams**
*spot prawn, snow crab claws, thai basil, rau ram, chorizo, carrot curry broth*

**Laetitia Pinot Noir, Arroyo Grande Valley 2013**

**Dessert**
Choice of:
**Just-Made Churros**
*smoked salted caramel, chocolate kahlua sauce*

**Red Velvet Mousseline**
*huckleberry compote, chocolate covered strawberries, cream cheese ice cream, cocoa nib tuile*

**Chocolate Lava Crunch Cake**
*strawberry mint puree, champagne gelee, vanilla chantilly cream, black chocolate caviar*

**Horse Heaven Dry Riesling, Washington 2014**