



# FRASCATI

## HAPPY VALENTINE'S DAY 2019

### FIRST COURSE (CHOICE OF 1)

Dungeness Crab "Gnudi" with Baby Spinach, Spicy Lobster Jus and Scallions

Russet Potato Gnocchi with Wild Mushrooms, Roasted Butternut Squash and White Truffle Oil

Arctic Char Crudo with Tobiko Caviar, Fresh Horseradish, Citrus and Avocado-Jalapeno Ash Mousse

Beef Carpaccio with Arugula, Shaved Parmesan, Capers and Saffron Aioli

### SECOND COURSE (CHOICE OF 1)

Lobster Bisque with Creme Fraîche and Chervil

Roasted Pear Salad with Frisée, Point Reyes Blue, Sliced Almonds, Dried Cranberries, Citrus Vinaigrette and Saba

Beet Salad with Blood Oranges, Candied Walnuts, Smoked Ricotta Salata, Watermelon Radish and Balsamico

### ENTREE COURSE (CHOICE OF 1)

Lobster Risotto with Melted Leeks, Baby Spinach, Citrus Herb Butter and Asparagus Salad

Pan Roasted Filet Mignon with Parsnip Puree, Au Gratin Potato, Glazed Baby Vegetables and Cranberry-Black Garlic Sauce

Bluenose Bass with Cous Cous, Roasted Cauliflower, Swiss Chard, Romesco Sauce and Basil Butter

Herb Crusted Rack of Lamb with Eggplant Puree, Ratatouille, Mache Salad and Natural Jus

### DESSERT COURSE (SHARED)

Chocolate Éclairs with Vanilla Custard

Cinnamon-Apple Cobbler with Vanilla Ice Cream

Vanilla Bean Panna Cotta with Almond Roca and Caramelized Bananas

Warm Black and White Chocolate Bread Pudding with Hazelnut Ice Cream, Caramel and Chocolate Sauce

Two Artisanal Cheeses with House Made Accoutrements

House Made Sorbets with Kiwi and White Peach

### **4 COURSES: 95 PER PERSON**

BECAUSE WE HAVE A "FIXED PRICE" MENU THIS EVENING, WE APOLOGIZE THAT WE CANNOT ALLOW MENU SUBSTITUTIONS.

**Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food-borne illness.**

Frascati is open 7 days a week!  
(415) 928-1406

The Frascati Family wishes you Love & Romance!  
Executive Chef: Natanael Bueno