



Valentine's Day Prix Fixe

Appetizer

Oysters Duo

Baked - Tasso Ham, Kale, Comté, Thyme
Raw - Yuzu Beet Cocktail, Wasabi, Lemon, Thyme

Lobster Bisque

Coconut Cream, Kaffir Lime, Lemongrass

Tomato Tart

Charred Onion, Roasted Red Pepper, Balsamic,
Braised Baby Fennel, Coriander Vinaigrette

Entree

Dayboat Scallops

Roasted Sunchokes, Beet & Cauliflower Puree, Meyer Lemon Relish

Mustard Crusted Lamb Chops

Purple Asparagus, Confit Potatoes, Green Peppercorn au Poivre

Duck Confit

Roasted Poblano Peppers, Caramelized Onions,
Fingerling Potatoes, Bacon Vinaigrette

Prime 8oz Filet

Miso Broccolini, Au Gratin Potatoes, Black Truffle Demi

Roasted Japanese Eggplant

Harissa, Tahini Coulis, Tomato Compote, Lemon Silken Tofu,
Puffed Forbidden Rice

Dessert

Passion Fruit Tart

White Chocolate, Toasted Meringue, Creme Anglaise

SPARKLING WINE

Prosecco Astoria, Veneto Italy	10 35
Brut Rosé Gran Sarao, Catalonia Spain NV9 3	9 31
Vueve Clicquot Brut, France NV	95
Vueve Clicquot Rosé, France NV	105