

Valentine's Day

2026

FOUR-COURSE PRIX-FIXE

hundred twenty five dollars per person



FIRST

JONAH CRAB SALAD

crispy potato, chive, creamy Dijon

SECOND

~choice of one~

ICED BEAU SOLIEL OYSTERS

champagne mignonette, blood orange granita

ROASTED DAY BOAT SCALLOPS

*braised short rib & toasted barley barlotto,
pickled onion, radish, crispy sunchokes*

TRUFFLED SPAGHETTI BIANCO

5 year aged parmesan, shaved black truffles

TUNA & HIRAMASA CRUDO

grilled castelveltrano olives, salsa verde

FRITO MISTO

*gulf shrimp, clam strips, calamari,
meyer lemon-aleppo aioli, fennel*

THIRD

~choice of one~

GRILLED BRONZINI FILET

*spicy sicilian style escarole, fennel,
golden raisins, oven roasted tomatoes*

FAROE ISLAND SALMON

*la ratte fingerlings, haricot vertes,
maitake, caviar-lemon butter*

BOULAIBASSE

*gulf shrimp, monkfish, scallops, clams, mussels,
toasted fregola, wilted spinach, grilled sourdough*

SURF & TURF FOR TWO

*grilled angus strip loin
broccolini, polenta croutons, roasted shallot bordelaise*

Maine lobster vol au vent

leeks, yukon golds, herbed puff pastry

FOURTH

~choice of one~

CHOCOLATE POT DE CREME

vanilla chantilly, raspberries

PASSION FRUIT CURD TART

toasted meringue, lime zest

CRÈME FRAICHE PANNA COTTA

blood orange, basil, pistachio

MEYER LEMON & POPPY SEED

BRIOCHE BREAD PUDDING

Ginger gelato

mike price

CHEF/PARTNER

joaquin garcia

CHEF DE CUISINE