

Marisella

VALENTINE'S DAY 2026

150 per person

TO START

FRIED RAVIOLI
fontina, potato, black truffle, mascarpone, caviar

FIRST COURSE

HAMACHI CRUDO
citrus, fennel, fresno chile, olive oil

BEET CAPRESE
whipped ricotta, heirloom tomato, balsamic bianco vinaigrette, basil, focaccia

SECOND COURSE

SQUASH AGNOLOTTI
brown butter, hazelnut pesto, sage, delicata squash

THIRD COURSE

CHOOSE ONE PER GUEST

CALIFORNIA ROCKFISH
white gazpacho, leeks, grapes, almonds

BEEF TENDERLOIN
black truffle jus, wilted swiss chard, potato purée

MASAMI WAGYU RIBEYE +65
16oz, hearth oil, potato purée

SUPPLEMENTS

MAINE LOBSTER TAIL 55
calabrian jus, fennel pollen

BLACK PERIGORD WINTER TRUFFLE 60
7g

DESSERT

STRAWBERRY VANILLA MOUSSE
devil's food cake, fleur de sel crumble

CHEF/PARTNER DANNY GRANT EXECUTIVE CHEF SAM GARCIA

A 3.5% employee benefit charge is added to all transactions and can be removed upon request.