



Lovers Libations

Rosé Champagne 18

French Kiss 12

Pomegranate, Lemon, Sparkling Wine

Sweet Tart 12

Gin, Fresh Raspberries, Egg White

Dirty Little Liar 12

Vodka, Kalamata Olive Juice

Sweet Things

9

Monbazillac, Bordeaux
Dow's 10 year Tawny, Port
Cossart Gordon Madeira

Happy Valentine's Day

First Course

Return of the Avocado Toast

Pickled Shallots, Japanese Chili Pepper, Sea Salt
Pecorino, Aged Balsamic & Arugula

Second Course

Crab Bisque "en croute"

Main Course

Butter Poached Lobster "Bouillabaisse"

Northwestern Honey Mussels, House Linguine, Saffron Crostini
OR

Prime New York Steak

Winter Vegetable & Potato Gratin, Butter Braised Porcini Mushrooms

Dessert

Baked Alaska

Slow Roasted Strawberry Gelato, Lemon Cake
OR

Blood Orange Granita with Toasted Meringue

\$85 Per Person

\$40 Savory Wine Pairing

Sexy Supplements

Irish Point Oyster

"Bloody Mary Granita"

3.5 Ea.

American Sturgeon Caviar

David Little Potatoes, Whipped
Radish Cream Cheese

5

Uni Butter "Mac n' Cheese"

18

Whipped Butternut Squash

Mashed Potatoes

Brown Butter, Sage, Pecan

10

Truffled Frites

14

Aaron's Famous Garlic Bread

8

To offset costs of San Francisco ordinances, taxes and fees,
a 5% charge will be added to all food and beverage sales.