



Lovers Libations

Rosé Champagne 18
Marie Hanze

Hers Vermentino 16
2015 Ryme Cellars, California

Chardonnay 18
2015 Remoisonet, Burgundy

Pinot Noir 18
2014 Raphet, Burgundy

Cabernet Sauvignon 20
2013 Hawkes, Alexander Valley

Sweet Things 9
2011 Château Rieussec, Sauternes
Dow's 10 year Tawny, Port
Rossa Blood Orange Amara, Sicily

Happy Valentine's Day

First Course

(Choose One)

Mariquita Farm's Beets Candied Pecans, Goat Cheese Ranch

Grilled Octopus, Jalapeno Pesto, Grilled Farmers Market Potatoes

House Italian Sausage, Grilled Cipollini Onions, Stone Ground Mustard, Wild Arugula

Maine Lobster Bisque, Saffron Crème Fraiche, Old Bay Oyster Crackers

Main Course

(Choose One)

Parisienne Gnocchi, Chanterelle Mushrooms, Goat Cheese, Candied Walnuts

Olive Oil Poached Lobster, Scallop Butter, Broccoli Rabe

Crispy Fried Quail, Blood Orange, Smoked Collard Greens, Crispy Potatoes

Beef Wellington, Creamed Spinach with Aged Parmesan, Charred Shallot Sauce

Dessert

(Choose One)

Dark Chocolate Molten Cake, Candied Peanuts, Meringue, Hot Fudge, Gelato

Creamsicle Granita, Mandarin Orange, Pop rocks, Chantilly Cream

Baked Alaska, Slow Roasted Strawberry Gelato, Lemon Cake

\$100 Per Person

Sexy Supplements

Beausoleil Oyster
Champagne Gelee
4.5 Ea.

Dungeness Crab "Rangoon"
Pan de Mie, Cream Cheese,
Red Pepper Gastrique
7 Ea.

Caviar & Whipped Ricotta
Buckwheat Blini
7 Ea.

Aaron's Garlic Bread
8

Bread... Just ask.

To offset costs of San Francisco ordinances, taxes and fees, a 5% charge will be added to all food and beverage sales. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Water available upon request. Gratuities are not included.