



# VALENTINE'S MENU

3 COURSES \$100 PER PERSON

## SUPPLEMENTAL APPETIZERS

### PORK BELLY BURNT ENDS \$15

SMOKED PORK BELLY, BOURBON BBQ SAUCE, PICKLED RED ONION, APPLE & NAPA CABBAGE SLAW

### SAUTEED PRAWNS \$18

MEZCAL ARBOL BUTTER, BLISTERED GRAPE TOMATO, LIME, CIABATTA

### BEEF TENDERLOIN TARTARE\* \$20

SHALLOT & CAPER DRESSING, CHARRED ONION, PICKLED MUSTARD SEEDS, STEAKHOUSE SEASONING, EGG YOLK, BRIOCHE TOAST

## FIRST COURSE

### LOBSTER & COCONUT PUMPKIN BISQUE

THAI RED CURRY, PICKLED FRESNO, BASIL

### LITTLE GEM CAESAR

WITH ROASTED GARLIC CAESAR, SOURDOUGH BREADCRUMBS, PARMIGIANO REGGIANO, HONEY BLACK PEPPER BACON, TRUFFLE DEVILED EGG

## ENTREE

### DUCK CONFIT

SMOKED & GRILLED DUCK LEG, GINGER & LEMONGRASS MARINADE, THAI CHILI HONEY GLAZE, GREEN CURRY POTATOES & GREEN BEANS

### SPANISH BRAISED LAMB SHANK

SHERRY & SMOKED PAPRIKA TOMATO SAUCE, PEARL ONION, ARTICHOKE, CARROT, AND POMEGRANATE HERB COUSCOUS

### MOLE AMARILLO HALIBUT

WITH POBLANO BEURRE BLANC, MUSHROOM & TOMATO ADOBO, MASA DUMPLINGS

### CHATEAUBRIAND FOR TWO\* +\$60 (LIMITED AVAILABILITY)

18 OZ. ROASTED CENTER CUT TENDERLOIN, POTATO GRATIN, BACON AND BLUE CHEESE BRUSSEL SPROUTS

## DESSERT

### CHOCOLATE & RASPBERRY TART

WITH CHAMPAGNE WHIPPED CREAM, CHAMBORD-SOAKED RASPBERRIES

### STRAWBERRY PISTACHIO CAKE

RUBY PORT STRAWBERRY JAM, PISTACHIO CHIFFON CAKE, VANILLA CARDAMOM FROSTING

\*CONSUMING RAW OR UNDERCOOKED FOOD CARRIES A RISK OF FOODBORNE ILLNESS

20% GRATUITY WILL BE ADDED TO ALL CHECKS

WE ARE A CASHLESS BUSINESS, WE ACCEPT VISA, MASTERCARD, DISCOVER, APPLE PAY