

Valentine's Day Menu 2018

Prix Fixe \$95 Per Person

First Course

(Choose One)

Point Reyes Oysters on the Half Shell, Champagne Mignonette
Smoked Salmon Bellini, with Tarragon Gastrique & Sweet Herb Salad
Marinated Seafood Salad shrimp, calamari, bay scallops
Kale Salad, with Roasted Beets, Orange Segments & Pomegranate Vinaigrette
Lobster Bisque

Second Course

(Choose One)

Hand Picked Dungeness Crab Stuffed Petrale Sole, Bloomsdale Spinach, Lemon Chive Butter
Mushroom Crusted Sea Bass, with Truffle Oil Emulsion, Asparagus & Hollandaise Sauce
Grilled Beef Tenderloin & Butter Poached Maine Lobster Tail *add \$25
Dijon Herb Crusted Rack of Lamb, Potato Gratin, Asparagus & Hollandaise Sauce
Quinoa, with Winter Vegetables Ragout

Third Course

(Choose One)

Strawberries & Champagne Sorbet, Crème Chantilly
Chocolate Fondant, Crème Chantilly, Raspberry Coulis
Classic Vanilla Crème Brulee with Caramelized Pear
Warm Apple Tart Tatin Vanilla Bean Ice Cream



SORRY NO SUBSTITUTIONS

An 18% gratuity will be added to groups of six or more.

Corkage \$20 per 750 ml. One corkage waived per bottle purchase.

In response to San Francisco employer mandates, a 5% surcharge will be added to all food and beverage sales.