

valentine's day at napa

LOVE AT FIRST BITE.

three course prix fixe menu | february 14, 2024
\$75 per person (tax & gratuity not included)

first course

BAKED OYSTERS

roasted garlic bechamel | spinach | herbed parmesan gratin

GREEN CURRY MUSSELS

coconut milk | lime | cilantro | crostini

NAPA SALAD *SF+V*

artisanal lettuce blend | granny smith apple | dried cranberries | toasted pecan | feta | mustard maple vinaigrette

GOAT CHEESE FRITTER SALAD *V*

arugula | baby spinach | strawberries | pickled shallot | champagne honey vinaigrette

CARROT GINGER BISQUE *VS*

turmeric roasted nut medley | parsley oil

second course

CONFIT DUCK LEG *SF*

pomegranate glaze | herb salad | charred orange | orange vinaigrette | toasted hazelnut

PAN-ROASTED SCALLOPS *SF*

charred cauliflower purée | leek degustation | blood orange gastrique

CRISPY SKIN SALMON* *SF*

basil beurre blanc | blistered tomato risotto | fennel agrodolce | confit garlic

FILET DIANE*

fingerling potato | crisp onion hay | cremini mushroom | cognac cream sauce

SLOW BRAISED LAMB SHANK *SF*

allium & potato purée | roasted root vegetables | poached medjool dates | red wine reduction

CAULIFLOWER STEAK *VS*

herb infused tahini | romesco | pine nuts | eggplant & chickpea stew

third course

LEMON LAVENDER GATEAU BÂTEAU *V*

lemon crème patisserie | lavender opaline

FLOURLESS CHOCOLATE CAKE *SF+V*

raspberry crémieux | chocolate ganache

SF gluten free | *V* vegetarian | *V* vegan

*this item may contain raw or undercooked animal derived foods. consuming undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.