



Valentine's Menu

appetizers

Duck Confit Crostini | 18

Peking duck leg, Szechuan peppercorn
smoked gouda, mostarda, rustic batard

Warm Crab and Artichoke Dip | 21

wild-caught blue crab, artichoke hearts, Monterey Jack
Fontina, French baguette

entrees

Bourbon Apricot Chicken | 36

fresh 10 oz ABF airline chicken breast, charred haricot verts
red skin potato puree

Sonoma Lamb Hind Shank | 38

Port-braised lamb shank, red skin potato puree
roasted Brussels sprouts

Wagyu "Shaking Beef" | 42

seared Australian AA5 Wagyu medallion
red onion, krapow sauce, ginger fried rice

Thai Whole Fish | 39

Loup de Mer, red and yellow peppers, red onion, sweet chili sauce
Thai basil, cilantro, green onion, Thai bird chili, Jasmine rice

desserts

Tiramisu Layered Cake | 16

Kahlua, mascarpone, espresso, Ghirardelli *Majestic* cocoa powder

Black Forest Gâteau | 16

Callebaut chocolate cake, raspberry mousse, cherries
Ghirardelli *Majestic* ganache

craft cocktails

Love Note | 15

Empress Gin, St. Germain, Lillet Blanc, lemon, rose water, raspberries

Heart of Gold | 15

bourbon, lemon, honey, cucumber, strawberries, mint