



# Valentine's Menu

## appetizers

### Duck Confit Crostini

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

### Warm Crab and Artichoke Dip

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

## entrees

### Bourbon Apricot Chicken

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

### Sonoma Lamb Hind Shank

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

### Wagyu "Shaking Beef"

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

### Thai Whole Fish

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

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

### Black Forest Gâteau

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

## craft cocktails

### Love Note

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

### Heart of Gold

bourbon, lemon, honey, cucumber, strawberries, mint