



# Valentine's Menu

## appetizers

### Duck Confit Crostini

*Maple Leaf duck leg, Szechwan peppercorn  
smoked gouda, mostarda, rustic batard*

### Warm Crab and Artichoke Dip

*wild-caught lump Maine crab, artichoke hearts, Monterey Jack  
Fontina, French baguette*

## entrees

### Bourbon Apricot Chicken

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

### Sonoma Lamb Hind Shank

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

### Wagyu "Shaking Beef"

*seared CAB A5 Australian 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, Majestic cocoa powder*

### Black Forest Gateau

*Callebaut chocolate cake, raspberry mousse, cherries, 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*