

Sweethearts

PRIX FIXE MENU

FEBRUARY 14 | \$85 PER PERSON

Wine and cocktail pairings available for an additional cost

CHEF'S AMUSE BOUCHE

FIRST COURSE

choice of:

Chioggia Beet Carpaccio

goat cheese spuma, micro greens, walnuts

Leek Ash Tuna Crudo

pickled fennel, parsnip cream, tarragon dill oil, fennel pollen

Poached Jumbo Shrimp

avocado mousse, citrus chimichurri, fried onions

Beef Tartare

black garlic aioli, smoked egg yolk

SECOND COURSE

choice of:

Seared Scallops

potato miso "risotto", thinly sliced pickled striped beets, gremolata

Pan Roasted Wild Pacific Salmon

parsnip puree, winter quinoa pomegranate tabouleh salad

Indigo Cioppino

mussels, prawns, octopus, Spanish chorizo, lentils, toasted baguette

6 oz Filet Mignon

coffee roasted baby carrots, potato mousseline, coffee demi glace

THIRD COURSE

select one to share:

Chocolate Fondue

house made marshmallows, fresh fruit

Soft Baked Blondie

strawberry compote, almonds



executive chef luiz jacob

Reservations required.

A non-refundable deposit of \$25 is required at time of booking and will applied towards your final bill.

A 2% service charge on the entirety of the bill is added to all checks and goes directly to our kitchen team members.
Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.