# Valentine's Day

## Raw Oysters

**Half Shell**, Spicy Cocktail, Champagne-Chive Mignonette
Each 2.75 Dozen 32

**Oysters Ceviche**, Cilantro, Lime Juice, Tomato, Cucumber, Habanero, Crisp Tortilla
(4 Ea.) 16

## Cooked Oysters

**Maitre'D**: Parsley, Garlic, Onions, Butter (4 Ea.) 14
**Casino**: Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 15
**BBQ**: Garlic-Barbecue Sauce (4 Ea.) 14
**Rockefeller:** Spinach, Pernod, Hollandaise (4 Ea.) 16

Crispy Curry Calamari 13
Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Cast Iron Roasted Mussels 14
Saffron Broth, Red Pepper Rouille, Crostini

Seared Rare Crusted Tuna 19
Pickled Shitake, Crispy Bōru, Wasabi "Kewpie", Yuzu Gastrique, Winter Radish

Dungeness Crab Cocktail 18
Brandied Caper Cocktail Sauce

Gulf Prawn Cocktail 15
Brandied Caper Cocktail Sauce

Burrata 15
Castelvetrano Olive Pesto, Golden Balsamic Reduction, Beet Dust, Crostini

Duck Liver Pâté with Pistachio 15
Strawberry-Pepper Compote, Crostini

# Charcuterie & Cheese

**Charcuterie Board**
Large (All Six Selections) 25 Small (First Three) 14

House Made Duck Liver Pâté
Antica, Prosciutto, 14 mo., Parma, Italy
Bernina, Bresaola, Italy
Hobbs', Spicy Coppa, Napa, CA
Leoncini, Porchetta, Reggio Emilia, Italy
Creminelli, Tartufo, Salt Lake City, Utah

Mustards, Olives, Pickled Vegetables, Roasted Garlic, Crostini

**Cheese Board**
Large (All Six Selections) 25 Small (Top Three) 14

Shaft's Bleu, Gold-Mine Aged, Cow, Placer County, CA
Brie Le Cremeux, Triple Cream, Cow, France
Baquero, Manchego, 6 mo., Sheep, Spain
Cypress Grove, Humboldt Fog, Goat, Humboldt, CA
Castel Regio, Taleggio, Cow, DOP, Italy
Isigny Ste Mère: Mimolette, Cow, Vieille, France

Local Honey, Membrillo, Candied Nuts, Crostini

20% Gratuity applied to parties of eight or more.
Corkage fee $18 per 750 ml. We will happily waive one fee for every 750 ml. bottle purchased (two bottle max).
*ABC Law §23396.5 prohibits taking any unconsumed wine from the premises that wasn't purchased from the restaurant*.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Valentine's Day 2020

## Appetizers

(Choice)

Warm Beet Vichyssoise
Bee Pollen Crème, Ginger Trout Caviar

French Onion Soup
Gruyere, Crostini

Roasted Heirloom Beets & Wild Arugula
Kite Hill Almond "Ricotta", Pickled Onions, Verjus Gastrique, Marcona Almonds

Lil Gem Caesar
Herbed Parm Chip, Bocarones, Crostini

Winter Chicory Salad
Laurel Chenel Chevre Croquette, Candied Pecans, Blood Oranges
Ruby Red Grapefruit, Shaved Fennel, Meyer Lemon – Honey Vinaigrette

## Entrée

(Choice)

Crispy Skin Salmon $47
Spaghetti Squash Fritter, Oyster Cream Sauce, Zucchini Pearls

Grilled 8 oz. C.A.B. Filet Mignon $58 (add 6oz. Lobster Tail +$25)
Duchesse Potatoes, Asparagus, Sauce Bordelaise, Blue Cheese butter

Australian Lamb Loin Chops $49
Winter Root Hash, Toasted Pumpkin Seeds, Brussels Leaves
Brandied Cranberries, Whole Grain Mustard Jus

Seared Day Boat Scallops $57
Beluga Lentils, Cavalo Nero, Meyer Lemon & Saffron Beurre Blanc, Spiced Frites

Local Mushroom Risotto $43
Winter Greens, Shaved Grana Padano, Herb Salad, Mushroom Broto

## Dessert

(Choice)

Meyer Lemon Cheesecake
Almond Crust, Passion Fruit Gastrique, Poppy Caviar, Toasted Meringue

Chocolate Fondue
Pound Cake, Strawberries, Pineapple

White Chocolate & Rose Crème Brûlée

## Snacks

Candied Hobbs' Pork Belly
8

Dungeness Crab Deviled Eggs
10

Warm Marinated Olives
6

Nuts of the Day
7

Fried Oyster Lettuce Wraps
8

House Cured Salmon Belly
Blini, Trout Caviar, Crème Fraiche
10

## Sides

Roasted Local Gourmet Mushrooms
Madeira Brown Butter
10

Spinach Souffle
9

Asparagus & Hollandaise
7

Crispy Brussels Sprouts
Calabrian Chile, Grana Padano, Lemon
6

Root Vegetable Hash
5