

# Valentine's Day 2023

Each Guest Is Required To Order From The Three Course Menu. No Split Plates.

## Additional items available for purchase

### Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

#### Fat Bastard \$4.00

Willapa Bay, WA

Firm Flesh, Medium Brininess, Clean

#### Pickering Pass \$3.00

Pickering Passage, WA

Medium Brine, Bright Cucumber Finish

#### Beau Soleil \$3.75

New Brunswick, BC

Firm, Salty, Sweet Hints of Hazelnut

### Cooked Oysters

**Maitre'D:** Parsley, Garlic, Onions, Butter (4 Ea.) 16

**Casino:** Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 17

**BBQ:** Garlic-Barbecue Sauce (4 Ea.) 16

**Rockefeller:** Spinach, Pernod, Hollandaise (4 Ea.) 18

#### **Crispy Calamari 18**

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

#### **Steamed Mussels 22**

Garlic, Spinach, White Wine, Butter, Chili Flakes

#### **Steamed Clams 22**

Garlic, Spinach, White Wine, Butter, Chili Flakes

#### **Spicy Ahi Tuna Poke 24**

Ponzu-Chile, Scallions, Cucumber, Jalapeño  
Avocado, Pickled Onion, Wonton Crisps

#### **Crisp Gulf Prawns 20**

Ginger-Carrot Puree, Cilantro Chile Sauce, Shrimp "Chips"

#### **Grilled Spanish Octopus 19**

Hummus, Pickled Red Onions, Wild Arugula, Chile Oil

#### **Peppered Burrata 16**

Cranberry Apple Chutney, Orange Sage Gastrique, Seeds, Crostini

#### **Steak Tartare 21**

Shallots, Capers, Worcestershire, Dijon, Herbs, Ranch Yolk, Crostini

#### **Truffle Mac & Cheese 14**

Four Cheese, Toasted Bread Crumbs

#### **Duck Liver Pâté with Pistachio 16**

Strawberry-Pepper Compote, Crostini

#### **Pork Belly 19**

Bánh Mi Veg, Vietnamese Fish Sauce Glaze, Sambal Aioli, Peanuts

#### **Shellfish Cocktails**

Brandied Caper Cocktail Sauce

#### **Gulf Prawn 20**

#### **Bay Shrimp 15**

### Snacks

#### **Warm Crab & Shrimp Dip**

Grilled Ciabatta

22

Warm Marinated Olives 7

Rosemary Almonds 7

#### **Charcuterie & Cheese Board 32**

- Antica, Prosciutto, 14 mo., Parma, Italy
- Molinari, Spicy Coppa, San Francisco, CA
- Creminelli, Tartufo, Salt Lake City, Utah
- Shaft's Bleu, Cow, Placer County, CA
- Baquero, Manchego, 6 mo., Sheep, Spain
- Castel Regio, Taleggio, Cow, DOP, Italy

Membrillo, Candied Nuts, Mustard, Olives, Crostini

20% Gratuity applied to parties of eight or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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## Appetizers

(Choice)

### Lobster Bisque

Puff Pastry Croutons, Sherry

### French Onion Soup

Crouton, Gruyere Gratin

### Delicata Squash Salad

Wild Arugula, Maple Goat Cheese, Golden Raisin Vinaigrette, Dried Cranberries, Pumpkin & Sunflower Seeds

### Butter Lettuce Salad

Dried Figs, Candied Pistachios, Pickled Onions, Shaft's Bleu, Basil Vinaigrette

### Winter Chicory Salad

Frisée, Radicchio, Manchego, Candied Walnuts, Green Apple, Red Wine-Honey Vinaigrette

## Entrée

(Choice)

### Seared Scallops \$62

Butternut Squash Puree, Caramelized Onions, Fennel Citrus Salad, Crisp Parsnip

### Red Wine Braised Short Rib \$56

Yuko Gold Mashers, Parsnip, Carrot, Onion, Natural Jus, Crispy Shallots

### Brick Chicken & Truffle Risotto \$51

Local Mushrooms, Haricot Verts, Truffle Jus Lie

### Butternut Squash Risotto \$45 (vegan option available)

Mushrooms, Baby Heirloom Tomatoes, Local Chanterelles, Parsnip Crisps

### Roasted Lobster Tails \$65 (add a second tail + \$30)

Yukon Gold Mashers, Drawn Butter

### "Salt & Stone" \$90

7 oz. Filet & 7oz. Roasted Lobster tail

Yukon Gold Mashers, Red Wine Demi, Foie Gras Butter

## Dessert

(Choice)

### Vanilla Bean Crème Brûlée

Macerated Berries

### Butterscotch Bread Pudding

Whisky Crème Anglaise

### Chocolate Torte

Strawberry, Butterscotch, Pecans, Wine Salt

### Sticky Toffee Pudding

Vanilla Bean Ice Cream, Chantilly, Wine Salt

### Raspberry Zinfandel Sorbet

### Kentucky Bourbon Butter Pecan Gelato

## Sides

Crispy Brussels Sprouts  
Bacon, Goat Cheese, Balsamic  
12

Pomme Frites  
Truffle Aioli  
9

Corkage fee \$20 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.