

Valentine's Day 2024

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

Point Reyes Miyagi \$4.25

Tomales Bay, CA

Medium, Briny, Buttery, Crisp Clean Finish

Peale Pass \$3.50

Peale Passage, WA

Mild Saltiness, Full Sweetness, Fruity 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

Jalapeno 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

Dungeness Crab Cakes 26

Scallion Vinaigrette, Arbol Aioli

Ahi Tuna Poke 23

Spicy Ginger Ponzu, Avocado, Scallions, Cucumber
Jalapeño, Wonton Crisps, Wasabi Tobiko

Spicy Gulf Prawns 21

Jalapeno & Calabrian Chiles, Garlic, White Wine, Butter

Spanish Octopus 22

Hummus, Pickled Red Onions, Wild Arugula, Chile Oil

Peppered Burrata 16

Green Olive Tapenade, Fried Bread

Flatbread 17

Shaft's Blue, Green Apple, Balsamic Braised Onion, Wild Arugula

Steak Tartare 21

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

Truffle Mac & Cheese 16

Grana Padano, Gouda, Manchego, Cheddar, Bread Crumbs

Duck Liver Pâté with Pistachio 16

Strawberry-Pepper Compote, Crostini

Shellfish Cocktails

Brandied Caper Cocktail Sauce

Gulf Prawn 20

Bay Shrimp 15

Dungeness Crab 24

Snacks

Warm Dungeness Crab - Shrimp Dip

Grilled Focaccia

22

Warm Marinated Olives 7

Rosemary Almonds 7

Hummus & Fried Bread 13

Pickled Onions, E.V. Olive Oil, Korean Chile Fakes, Lava Salt

Charcuterie & Cheese Board 32

- **Fiorucci, Prosciutto**, 13 Month, Parma, Italy
- **Molinari, Spicy Coppa**, San Francisco, CA
- **Doña Juana, Chorizo Soria**, Harbor City, CA
- **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

Lobster Bisque

Puff Pastry Croutons, Sherry

French Onion Soup

Crouton, Gruyere Gratin

Little Gem Caesar

Grana Padano, Boqueróns, Crostini

Butter Lettuce Salad

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

Kale Salad

Grana Padano, Garlicky Green Goddess Dressing, Bread Crumbs

Entrée

Gulf Prawn & Scallop Tagliatelle \$52

Housemade Pasta, Local Mushrooms, English Peas, Baby Heirloom Tomatoes, Lemon Crème

Red Wine Braised Short Rib \$56

Creamy Polenta, Sauteed Spinach, Natural Jus Lie, Horseradish Crème Fraiche, Herb Bread Crumbs

Local Farm Chicken Under A Brick \$50

Buttermilk Mashed Yukon Golds, Natural Thyme Jus

Cauliflower Gnocchi \$46 (Gluten Free, Vegan Option Available)

Local Mushrooms, Greens, Tomato, Laura Chenel Chèvre, Walnut-Arugula Pesto, Balsamic Reduction

Dungeness Crab Cioppino \$61

Gulf Prawns, Fin Fish, Clams, Mussels, Scallop, Calamari, Roasted Tomato Fennel Broth, Garlic Toast

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

Yukon Gold Mashers, Drawn Butter

Sourdough Crusted Petrale Sole \$51

Rice Pilaf, Lemon Caper Beurre Blanc

Crispy Skin Salmon \$52

Carrot Puree, Ginger-Garlic Beurre Blanc, Thai Chili Salad

"Salt & Stone"

Filet Mignon & Roasted 6 oz. North Atlantic Lobster Tail \$89

Filet Mignon & Sautéed Gulf Prawns \$71

Buttermilk Mashed Yukon Golds, Bleu Cheese Demi, Cabernet Butter, Wine Salt

Dessert

Coconut Custard

Milk Crumble, Chocolate Macaroon Crust

Butterscotch Bread Pudding

Whisky Crème Anglaise

Chocolate Torte

Butterscotch, Candied Pecans, Wine Salt

Blackberry Cabernet Sorbet

Kentucky Bourbon Butter Pecan Gelato

Sides

Fried Brussels Sprouts 14

Dijon, Grana Padano

Truffle Pommes Frites 14

Garlic, Grana Padano, White Truffle Oil, Truffle Salt, Parsley, Truffle Aioli

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.