



Happy Valentine's Day!

*Optional Raw Course *Supplement*

Oysters on the Half Shell 1/2 Dozen \$24

Champagne Mignonette | Ass Fire | Cocktail Sauce

Tsar Nicolai Estate Grade Caviar 1/2 oz \$75 1oz \$150

Traditional Accompaniments

Starters (Please Select One)

House-Smoked Salmon & Irish Brown Bread

Traditional Accompaniments

Wild Mushroom Soup

Brioche Croutons | Leek Ash | Banyuls Vinegar

Beef Tartar

Potato Gaufrette | Egg | Cornichon | Mache

Red Butter Leaf with Strutz Citrus

Sierra Nevada Feta | McNamara Walnuts | Sherry Vinegar

Mid Course (Please Select One)

California Uni Panna Cotta

Pacific Octopus Escabeche | Oro Blanco Grapefruit

Lover's Red Beet Ravioli

Meyer Lemon | Cream | Chives

Santa Barbara Spot Prawn with Toasted Garlic

Tagliatelle | Chile Oil | Parsley

***Add Black Truffle MP or White Truffle MP**

Entrée Course (Please Select One)

Anthony Ferrari's Miso Black Cod

Pomme Puree | Broccolini | Namasu

Liberty Farms Duck Breast with Cranberry Mostarda

Point Reyes Blue Cheese | Grass Valley Grits | Crispy Brussel Sprouts

Red Wine Braised Beef Cheeks

Celery Root Mousse | Smoked Cipollini Onions | Caramelized Apples

***Roasted Petite Filet Mignon MP**

Potato Rösti | Bordelaise | Creamed Bloomsdale Spinach

***Make it "Oscar" MP**

Menu \$130 Per Person. We are happy to accommodate dietary restrictions or requests.

** Supplement Fee will be added for this course or addition*

Cooked for you by: John Trujillo, Ali, Connor, Samuel, Beau and Tone!