



***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!*