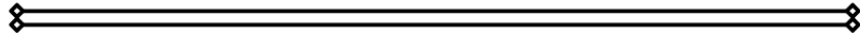


# Valentine's Day



## First Course | Choice Of:

Seafood platter for two: 4 oysters on the half shell, housemade salmon w/ honey mustard, hamachi crudo w/ blood orange vinaigrette, octopus w/ black olives + housemade seeded flatbread

Artichoke & roasted shiitake salad w/ porcini vinaigrette

Potato leek soup w/ sage oil, asparagus tips + baby leek confit

## Second Course | Choice Of:

Wood-fired porterhouse for two w/ crispy potatoes, lemon aioli, local mushrooms w/ sherry, wilted greens w/ lemon and capers + chimichurri

Wood-fired swordfish w/ eggplant, crispy chickpeas, spiced tomato sauce + tahini vinaigrette

Sweet pea, asparagus and ricotta ravioli w/ Meyer lemon butter

## Dessert | Choice Of:

Chocolate fondue for two: pound cake, marshmallows, kiwi, strawberries + banana

Lemon parfait w/ blueberries, salted caramel + cardamom cookies

Warm pistachio cake w/ candied orange ice cream

## *Prix Fixe Menu*

*\$99 per adult + \$30 curated wine pairing*

*Reservations: (970) 627-4637*

