



VALENTINE'S DAY

STARTERS

Beets of my Heart	16
Red & Gold Beets, Citrus, Hearts of Palm	
<i>Suggested Wine Pairing</i>	
<i>Wither Hills Sauvignon Blanc, Marlborough, 2022</i>	12/17
Oysters Rockefeller	26/38
West Coast Oysters, Fennel-Spinach Crust	
<i>Suggested Wine Pairing</i>	
<i>Telmont Reserve Brut, Champagne, France NV</i>	23

ENTRÉE

Petite 6 oz. Wagyu Filet Mignon	92
Westholme, Australia; Shiitake Gravy, Truffle Pommés Purée	
<i>Suggested Wine Pairing</i>	
<i>Caymus, Cabernet Sauvignon, Napa Valley, 2022</i>	35/52
Chilean Sea Bass	52
Lobster Emulsion, Winter Truffle, Artichoke	
<i>Suggested Wine Pairing</i>	
<i>Drouhin Vaudon Chablis, France, 2021</i>	16/23
Fettucine Di Mare	58
Lobster, Guanciale, Meyer Lemon Preserve, Tomato, Parma Rosa	
<i>Suggested Wine Pairing</i>	
<i>Rombauer Chardonnay, Carneros, 2023</i>	26/38

DESSERT

Cupid's Arrow	14
Mango Strawberry Cake, Strawberry Heart, Berry Crème	
<i>Suggested Wine Pairing</i>	
<i>Michele Chiarlo Nivole Moscato d'Asti, 2016</i>	10

Chef De Cuisine Freddy Garcia

For parties of 6 or more, an 18% gratuity will be added to the check for your convenience.

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*