
2.14.24 Valentines Day Served at 5



Served with complimentary glass of Prosecco

Amuse

Soup of the day
Roasted Red beet / Straus yogurt / Mustard flower

Starter

Choice of

Dungeoness Crab Cake
Lemon aioli / Water Cress Salad

Winter Citrus
Blood-Cara Cara Orange / Whipped Goat Cheese / Pistachio / Local honey

Wild Arugula Salad
Meyer Lemon Dressing / Pecorino / Truffle oil

Main Course

Choice of

Painted Hills Filet Mignon
Spinach / Bintje Potato / Demi Glace

Wild local Fish of the Day
Roasted Red & Golden beet / Fennel / Turnip / Meyer Lemon & Caper Salsa

Mary's Chicken al Mattone
Brussel Sprout / Butternut Squash / Sage / Brown Butter

Fava Leaf Pesto & Lemon Ricotta Ravioli
Buratta / Oven Roasted Tomato

Dessert

Choice of

Chocolate cheesecake
White Chocolate / Chantilly / Raspberry

Lemon Verbena Panna Cotta
Sweet Lemon Marmalade / Caraway Cookie

Four course dinner \$69 Per person.
Please notify server of allergies and food restrictions

We value quality over quantity. Sustainability over mass production. Natural over artificial.
We strive to find the ripest fruits, humanely-raised protein & freshest grains all while working with local, sustainable farms, ranches & fisheries. We politely decline all menu substitutions. Please disclose all allergies to your server to ensure your safety. Consumption of undercooked meats may be harmful.