

VALENTINE'S @

PRIX FIXE MENU

\$65 PER PERSON WITHOUT WINE

\$100 PER PERSON WITH WINE PAIRINGS

DOLCE

FOR THE TABLE

kushi oyster with saké cured salmon roe

potato chip, aioli, sturgeon caviar & chive

WINE PAIRING

WINE CONT

FIRST COURSE

CHOICE OF

seared scallop & crab ravioli, yuzu

WINE PAIRING

WINE CONT

OR

pear, celery root & golden beet salad with parsley, lemon & hazelnut

WINE PAIRING

WINE CONT

SOUP

walnut with date & bacon

WINE PAIRING

WINE CONT

MAIN COURSE

CHOICE OF

ricotta cavatelli, local beef ragu, broccolini gremolata

WINE PAIRING

WINE CONT

OR

lamb & veal meatballs with mint salsa verde, parsnip & manchego polenta

WINE PAIRING

WINE CONT

OR

rockfish, grilled romaine & warm cauliflower salad, caper, almond & kumquat

WINE PAIRING

WINE CONT

DESSERT TRIO

chocolate raspberry macaroon

petite dark chocolate cake

spicy mexican drinking chocolate

WINE PAIRING

WINE CONT

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.