



Valentine's Menu

\$60 / per person

Amuse the taste buds...

House quince-beet sorbet, tarragon, extra virgin olive oil, pickled beets, gougère

Appetizer

Wood-fired Fondue

Goat cheese-Pecorino fondue, Red Dog Farm radish, crispy Ozette potato, local apple

Two Caviars

Tsar Nicoulai sustainable Reserve Malossol caviar & house salmon caviar,
Nash's buckwheat-seaweed blini, house kimchee crème fraiche

King Salmon & Scallop Ceviche

Cape Cleare wild King salmon, Weathervane scallops, shallots,
cilantro, lime juice, chilies, spiced heirloom popcorn, nori chips

Special Salad

Terres de Volcan French blue cheese, Dad's apple, Nash's beets, winter salad greens

Wood-Fired Oysters

Three Silver Pearl oysters, crème fraiche & salmon caviar OR
Spanish chorizo, kale, mirepoix, fennel pollen, Pecorino, picada

Wood-fired Flatbread

House lamb sausage, romesco, Red Dog squash & radicchio, quattro formaggi, pickled onions

Main

Cedar-Planked Black Cod

Ginger-sake marinated black cod, Itsy Bitsy pea shoots,
Lazy J's fingerling potatoes, seasonal fire-roasted vegetables, parsnip chips

Ribeye (\$7 supplement)

Short's grass-fed 9 oz. ribeye, chimichurri,
truffled crispy Ozette potatoes, pimentón aioli, sautéed greens

Wood-fired Seafood Paella

Local Spot prawns, rockfish, and mussels, saffron fire-roasted tomato fumet,
short grain rice, aioli, lemon, Itsy Bitsy micro greens

Tierra Y Mar

Short's grass-fed 4.5 oz Ribeye medallion, bone marrow OR miso-rosemary butter,
grilled Spot prawns, buttermilk mashed potatoes, sautéed Nash's greens

Smoked Portabello & Local Chestnuts Wellington

House-smoked Portabello, Dungeness Chestnuts, Red Dog Farm Butternut squash, kale,
caramelized onions, Mornay sauce, puff pastry, buttermilk mashed potatoes

Sweet Finish

Nash's Buckwheat-Chocolate Crepe Cake

Nash's Buckwheat-cocoa crepes, whipped cream, Theo dark chocolate ganache

Cheese & Quince

Bleu D'Avergne French Blue Cheese, house quince paste, local Apple, pickled Nash's Beets, Pecorino Romano, honeycomb & black pepper, CB's pumpkin seeds, house bread

Cardamom Polenta & Plum Cake

Cardamom & orange zest (GF) almond-polenta cake, local Italian plums, whipped cream

Apple Pie

House-made organic apple pie, local apples, butter crust, served warm with vanilla bean ice cream

Hibiscus Crème Brûlée

Hibiscus infused crème, burnt sugar top