

VALENTINE'S DAY

February 14, 2015

5:00pm – 10:00pm



AMUSE

CELERIAC VELOUTÉ

Maine lobster, vanilla beurre noisette

FIRST

KONA KAMPACHI CRUDO

parsley, chilies, Meyer lemon

BITTERSWEET

local chicories, pomegranate, walnut oil, candied walnuts,
Point Reyes Original blue cheese

MAIN

BUTTER ROASTED DOVER SOLE

salsify, grilled baby leeks, black perigord truffle

GRILLED CREEKSTONE FARMS FILET OF BEEF

roasted Canvas Ranch baby artichokes,
pommes Maxim, red pearl onions

BLOOD ORANGE ROASTED PORK LOIN

blood orange marmalade,
pickled baby green cabbage, caramelized fennel

vegetarian upon request

SWEET

DARK CHOCOLATE GANACHE TART

candied rose petals, rose water sabayon

Adam Mali, Executive Chef

four course fixed menu USD 80 per person
sommelier selected wine pairings USD 35 per person
reservations +1 (415) 986 2020 or visit www.opentable.com