

# grill

## Valentine's Day

### **Kumamoto Oyster**

Vanilla, Pomegranate and Rosé Granita

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### **Winter's Citrus & Dungeness Crab Salad**

White Bean Purée, Baby Beets  
Crispy Chickpea, Curled Fennel  
*Mumm Napa, Brut Rosé*

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### **Lobster Bisque**

Olio Nuovo Crostini, Cowgirl Creamery Mt. Tam  
Freshly Shaved Périgord Black Truffles  
*2016 Château d'Esclans, Whispering Angel, Côtes de Provence, France*

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### **Moët & Chandon Sorbet**

Rose Water, White Chocolate Tuile, Mint

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### **Dry Aged Prime Ribeye**

*or*

### **Petaluma Farms Half Chicken**

Grilled Broccolini, Preserved Meyer Lemon  
Tomatillo Pistou, Sliced Chili  
*2014 Pinot Noir Fort Ross Sea Slopes, Seaview, Sonoma Coast*

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### **Red Velvet Cake to Share**

Valrhona Milk Chocolate Mousse  
Vanilla Anglaise, Raspberry Coulis  
*Nino Franco, Rustico Prosecco, Valdobbiadene, Italy*

**Per Adult \$125**  
**Wine Pairings \$75**



\*-The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness."