

# Valentine's Day

## FIRST COURSE

### STRAWBERRY SALAD

BABY GREENS | CHÈVRE GOAT CHEESE | CANDIED PISTACHIOS  
WHITE ASPARAGUS | RHUBARB VINAIGRETTE  
BODEGAS OLIVARES, ROSÉ | JUMILLA, SPAIN

### ENDIVE SALAD

ARUGULA | PANCETTA | BLUE CHEESE | BRIOCHE | BUTTERMILK  
FROG'S LEAP, SAUVIGNON BLANC | RUTHERFORD, CALIFORNIA

## SECOND COURSE

### OYSTER\*

LOCAL CITRUS | CHIVE | CHAMPAGNE VINAIGRETTE  
SCHRAMSBERG, BLANC DE BLANCS, BRUT | NORTH COAST, CALIFORNIA

### FOIE GRAS CHURROS\*

PISTACHIO CRUSTED | CHOCOLATE | CHERRIES | NORA CHILI  
IL DUCALE BY RUFFINO, PINOT GRIGIO, FRIULI-VENEZIA | GIULIA, ITALY

### TRUFFLE TORTILLA ESPAÑOLA

EGG CUSTARD | CRISPY POTATOES | CRÈME FRAICHE | CHIVES  
BODEGAS FINCA NUEVA, VIURA | RIOJA, SPAIN

## ENTREE

### TURBOT\*

ASPARAGUS | FINGERLING POTATOES | TARRAGON EMULSION  
SERRANO HAM CONSUMÉ  
LANDMARK, CHARDONNAY, "OVERLOOK" | SONOMA, CALIFORNIA

### MAINE LOBSTER\*

CREAMED SPINACH | CHARRED TOMATOES | LOBSTER SABAYON  
TREANA, BLANC | CENTRAL COAST, CALIFORNIA

### SQUAB\*

BUTTERKIN PUREE | POMEGRANATES | SQUAB JUS  
MER SOLEIL, PINOT NOIR, "RESERVE"  
SANTA LUCIA HIGHLANDS, CALIFORNIA

### BISON RIB-EYE\*

BACON | SWEET POTATOES | SAUCE BÉARNAISE  
MARQUES DE MURRIETA, TEMPRANILLO, RESERVA | RIOJA, SPAIN

## DESSERT

### NOISETTE MOUSSE

PRETZEL | ORANGE CAVIAR | GIANDUJA  
COEUR CLÉMENTINE, BRUT ROSÉ, VAR, "LA PÉTILLANTE"  
PROVENCE, FRANCE

### FRUIT TART

VANILLA CUSTARD | FRESH BERRIES  
POEMA, BRUT, CAVA | PENEDES, SPAIN

### BLUE CHEESE PANNA COTTA

WALNUTS | CHERRIES | PORT  
1 OZ. SANDEMAN PORTO TAWNY 10 YEARS OLD, PORTO  
DUORO, PORTUGAL

P R A D O

\$120 per person | Additional \$50 per person with wine pairings

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes.

A 20% service charge will automatically be added to parties of six or more in lieu of gratuity