



## VALENTINE'S DAY PRIX FIX MENU \$89/PERSON

### MIXED DRINKS

15.5 ea.

*drinks by erin hines*

#### FINAL STOP

gin | green chartreuse | meyer lemon syrup | lime

#### THE GRINGO

mezcal | mint | ginger | falernum | lime | seltzer

#### HOUSE OLD FASHIONED

bourbon + rye | brown sugar | 2 bitters | orange zest

#### PRETTY BIRD

whiskey | campari | lemon balm | grapefruit | lime | agave | bitters

#### INSIDE JOB

scotch | rum | orgeat | lemon | walnut bitters

#### LA PRIMA

oaxacan gin | cappalletti | pink peppercorn agave | grapefruit

#### EASY MONEY

gin | basil | lime | grapefruit

#### DRY MEZCAL NEGRONI

mezcal | cappalletti | dry vermouth | bitters | grapefruit zest

#### PUFFY SHIRT

rum | mezcal | pineapple | orgeat | lime | bitters

#### SUNBURN COCKTAIL

blanco tequila | cucumber | cayenne | lime

#### THE OPTIMIST

vodka | peach shrub | lime | bitters | brut

### FIRST COURSE (CHOOSE ONE)

#### BEAUSOLEIL OYSTERS (4 EACH)

mignonette, cucumber granita, horseradish cocktail sauce

#### BURRATA & ROASTED BEETS

avocado, toasted hazelnuts, arugula, champagne vinaigrette

#### TUNA TARTARE TOAST (4 PCS)

capers, dijon, parsley, lemon, extra virgin olive oil

#### WILD MUSHROOM BISQUE

creme fraiche, shaved black truffle

### MAIN COURSE (CHOOSE ONE)

#### PAN ROASTED ALASKAN HALIBUT

spring pea puree, fennel & blood orange salad, caviar butter

#### WOOD-GRILLED FILET MIGNON (7 OZ)

truffle potato puree, grilled asparagus, Dungeness crab  
roasted tomato, bearnaise  
*add Lobster Tail +\$28*

#### WOOD-GRILLED LAMB CHOPS

grilled asparagus & pea farrotto, syrah sauce & chimichurri

#### WOOD-GRILLED MARY'S CHICKEN BREAST

parmesan polenta, wild mushrooms & leeks  
cognac peppercorn sauce

### DESSERT (CHOOSE ONE)

#### CREME BRULEE TRIO

vanilla bean · chocolate · coffee

#### STRAWBERRY CHEESECAKE PARFAIT

graham crumble, whipped mascarpone, strawberry coulis

#### FLOURLESS CHOCOLATE CAKE

vanilla bean gelato, chocolate coulis, sea salt

### ADD-ONS

#### GRILLED LOBSTER TAIL 5oz — \$28

drawn butter, add to any dish

#### SEAFOOD TOWER FOR TWO — \$95

lobster, king crab, poached prawns



make yourself at home

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

*We add an optional 5% surcharge to all checks to help offset rising min. wages, living wages for our kitchen staff, and subsidized health insurance for our employees.*