



VALENTINE'S MENU

3 COURSES FOR \$90++ / FEBRUARY 14 & 15, 2025

FIRST

choice of one

Burrata Arizona Citrus Salad

arugula, roasted beets, mint, basil,
pistachio

OR

Winter Corn Shrimp Risotto

tomato, peas, parmesan reggiano

OR

Chopped Mediterranean Salad

falafel croutons, feta cheese,
tahini dressing

MAIN

choice of one

Porcini Lasagna

layered pasta, ricotta, bechamel,
smoked mozzarella, parmesan

OR

Rack of Lamb

spinach roasted garlic salad, mint pesto,
tangerine sauce, fresno chili

OR

Grilled Swordfish

brocc rab, red chili flake, meyer lemon,
white bean ragu

DESSERT

for two

Chocolate Heart

red velvet cheesecake

EXECUTIVE CHEF Chef SammyD.

  @weftandwarpaz

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A service charge of 20% will be added to parties of 6 or more. Please note our restaurant is a cash-free environment.