

WEFT & WARP

ART BAR + KITCHEN

CAN I BUY YOU A DRINK?

Cosmopolitan	..16
vodka, orange liqueur, cranberry	
Strawberry Negroni	..20
strawberry infused campari, gin, vermouth	
Champagne Cocktail	..17
sparkling wine, cognac bitters, citrus	
Yri-illo	..16
mezcal, chocolate sesame syrup	

FEATURED BOTTLES

SPARKLING

CHAMPAGNE

Domaine Carneros — Napa Valley, USA .. 80

WHITE

SAUVIGNON BLANC

Clos du Val — Napa Valley, USA .. 85

RIESLING

Karthäuserhof Bruno — Mosel, Germany .. 70

CHARDONNAY

Post & Beam — Napa Valley, USA .. 75

Paul Nicolle Premier Cru — Chablis, France .. 80

RED

GAMAY

Jean Foillard, Beaujolais-Villages — France .. 75

PINOT NOIR

St. Innocent "Villages Cuvée" — Oregon, USA .. 85

SANGIOVESE

Poggio Landi Rosso di Montalcino — Tuscany, Italy .. 70

CABERNET

Powers "Champoux Vineyard" — Washington, USA .. 65

Château Siaurac "Lalande-de-Pomerol" — France .. 70

VALENTINE'S DAY

\$95 per person

STARTERS

choice of one

Bluefin Tuna Crudo ^{GF/DF}

aguachile, granny smith apple, yam chips, fresno chili

Lobster Roll

chilled lobster salad, warm toasted brioche roll

Raw Bar Plate ^{GF/DF}

pairs of oysters, crab claws & shrimp, cocktail sauce, mignonette

Weft & Warp Chopped Salad ^{GF/DF/VE/V}

red onion, cucumber, tomato, chickpea, celery, iceberg, kalamata olives, pepperoncini, oven dried tomato, tahini dressing, falafel croutons

Braised Duck Ragu

Mafaldine Pasta, pecorino cheese

ENTREES

choice of one

Pork Chop Martini

breaded, vermouth, cherry peppers, olives, garlic, parmesan cheese

Pan Roasted Turbot Fillet ^{GF}

celery root puree, sauteed Sunset Bob's mushroom ragu, fish fumet

Beef Short Rib Lasagna

bechamel, braised short rib, ricotta, smoked mozzarella, parmesan

Winter Vegetable Curry ^{GF/V}

coconut cream, butternut squash, carrots, broccolini, cauliflower, fennel, bok choy, wild rice, yogurt, pomegranate

DESSERT

A Kiss of Passion ^{GF/V}

ruby chocolate mousse, lychee gel, passionfruit choux, sable cookie

ADDITIONS

Cheese Course ^{GF/VE}

goat, sheep & cow cheeses, quince paste, marcona almonds, pepper dews
(served between main & dessert) \$18 for 2

Une Rose Enchantée

a mousse & ganache delight for two to savor later \$18

EXECUTIVE CHEF SammyD.

^{GF} gluten free ^{DF} dairy free

^V vegetarian ^{VE} vegan

@weftandwarpaz