



HAPPY VALENTINES DAY!

APPETIZERS

Hamachi Crudo \$14

*Pickled Fresno Chilis, Shallots, Black Radish, Viola Flowers,
Pea Shoots, Meyer Lemon Vinaigrette
'16 Hall Sauvignon Blanc, Napa Valley, CA \$12*

Lollipop Lamb Chops \$16

*Baby Kale, Hon Shimeji, Mint Chimichurri
'16 Jeff Runquist 1448 Red Blend, Amador County, CA \$13*

ENTREES

Seared Scallops \$34

*Roasted Beet Risotto, Arugula, Pine Nuts,
Goat Cheese, Garlic-Herb Butter
'15 Prisoner Wine, Blindfold, Chardonnay/Viognier, Napa Valley, CA \$12*

Surf and Turf \$45

*Grilled 8oz Fillet, Jumbo Shrimp, Jonah Crab, Asparagus,
Red Pearl Onion, Pomme Puree, Bernaise Sauce, Watercress Butter
'16 Abacela Vineyards, Albariño, OR \$13*

DESSERT

Profiteroles \$12

*Strawberry, Chocolate, Vanilla Bean Custard,
Caramel, Salted Almonds, Chantilli Cream
NV Sharpe Hill Vineyards, Ballet of Angels, White Blend, CT \$10*