



Valentine's Specials

Maine Lobster Bisque - Sherry, Citrus Crème Fraiche, Fresh Chives - Cup 9 Bowl 13

Godspeed Chardonnay, Mount Veeder 2013 13/48

Buckley Bay Kumamoto Oysters on the Half Shell (1/2 Dozen) - Grilled Onion Mignonette 20

Gruet, Sparkling Methode Champenoise NV 13/48

Kobe Beef New York Strip - Creamed Kale & Spinach, Bordelaise, Chipotle Butter, White Truffle Fries 44

Secundino, Atlas Peak Cabernet Sauvignon 2018 NVB 19/70

Surf & Turf - Grilled Wild Prawns & Filet Mignon, Buttermilk Mashed Potatoes, Tempura Beans 48

Cabernet Franc, Monticello, Oak Knoll 2018 16 /61

Pappardelle Pasta & Prawns - Smoked Pancetta, Caramelized Onions, Plum Tomato, Fresh Herbs, Manchego 36

Rose of Pinot Noir & Merlot, Vinos Unidos, Napa 2018 12/44

Valentine's Dessert

Scharffen Berger Dark Chocolate Dipped Long Stem Strawberries 9

Grgich Hills Violetta, Napa Valley 2014 14

SMALL PLATES

Buttermilk Battered Calamari - Shishito Peppers, Red Onion, Ancho Chili-Lime Aioli 17

Empanadas - Achiote Marinated Chicken, Black Bean Puree, Cabbage, Avocado, Lime Crème Fraîche, Queso Fresco 18

Wild Mexican Shrimp - Cajun Ancho-Chipotle Sauce, Paprika, Garlic & Mustard - Served with Focaccia Bread 18

Pacific Seabass Cakes - Tangerine Orange Avocado Salsa, Corn, Wild Arugula, Blood Orange Vinaigrette 18

Wild Mushroom Flatbread - Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil 14

Ahi Tuna - Sesame Crusted, Asian Slaw, Ginger, Crispy Wonton, Wasabi-Cilantro Aioli 15

Chef's Cheese Plate - Selection of 4 Imported & Domestic Cheeses, Crostini, Seasonal & Dried Fruit, Marmalade, Candied Pecans 18

SALADS

Bartlett Pear, Fuji Apple & Mandarin- Arugula, Point Reyes Blue Cheese, Candied Pecans, Raspberry Champagne Vinaigrette 17

Fresh Dungeness Crab Louie - Romaine, Avocado, Asparagus, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 24/34

Bistro Chopped Salad - Broccoli, Carrots, Goat Cheese, Farm Egg, Bacon, Avocado, Cranberries, Mustard Vinaigrette 14/20

Classic Caesar- Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 10/17

Add to any item - Scallops 12 Wild Mexican Prawns 10 Grilled Chicken 8 Fresh Dungeness Crab Meat 17 Beer Battered Prawns 11

ENTREES

Pan Seared Sea Scallops - Basil Potato Puree, Shishito Peppers, Tangerine Orange Avocado Salsa, Lemon Verbena-Herb Sauce 37

Kobe Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Sausalito Watercress, White Truffle Fries, Bordelaise 38

Organic Ora King Salmon - Lemon Thyme Risotto, Tempura Garden Beans, Olive & Sundried Tomato Tapenade 36

Butternut Squash Risotto - Rainbow Carrots, Kale, Parmesan & Sky Hill Goat Cheese, Sage, Crispy Carrots 21

Rigatoni Pasta - Oven Roasted Tomato & Spring Onion Sauce, Asparagus, Corn, Herbs de Provence, Manchego Cheese 22

Add to any item - Scallops 12 Wild Mexican Prawns 10 Grilled Cajun Chicken 8 Beer Battered Prawns 11

Our house-made focaccia bread is available upon request