



*Sparkling Kiss ~ Sparkling Wine & Raspberry 14*  
*Aphrodite Martini ~ Soju, Pomegranate, & Pineapple 15*

### *Valentine's Specials*

**Maine Lobster Bisque** - Sherry, Citrus Crème Fraiche, Fresh Chives - Cup 9 Bowl 13  
*Chardonnay, Cru, Arroyo Seco 2019 15/58*

**Buckley Bay Kumamoto Oysters on the Half Shell (1/2 Dozen)** - Grilled Onion Mignonette 20  
*Sauvignon Blanc, Andretti, Napa Valley 14/53*

**Kobe Beef New York Strip** - Creamed Kale & Spinach, Bordelaise, Chipotle Butter, White Truffle Fries 44  
*Cabernet Sauvignon, Secundino, Atlas Peak 2018 NVB 20/78*

**Surf & Turf** – Grilled Wild Prawns & Filet Mignon, Buttermilk Mashed Potatoes, Tempura Beans 48  
*Proprietary Red Blend, Silver Trident, NV 2019 17/64*

**Pappardelle Pasta & Prawns** - Smoked Pancetta, Caramelized Onions, Plum Tomato, Fresh Herbs, Manchego 36  
*Rosé of Cabernet, Crossword, Napa Valley 2020 14/52*

### *Valentine's Dessert*

**Scharffen Berger Dark Chocolate Dipped Long Stem Strawberries** 10  
*David Clinton "Forte" Late Harvest Zin, Sonoma 2014 12*

### SMALL PLATES

**Healthy Garden Fries** – Tempura Green Beans, Zucchini Sticks, Sweet Potatoes, Chipotle Aioli, Sambal Sweet Chili Sauce 16

**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 17

**Ahi Tuna** - Sesame Crusted, Asian Slaw, Ginger, Crispy Wonton, Wasabi-Cilantro Aioli 19

**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 18

**Fresh Dungeness Crab Louie** - Romaine, Avocado, 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 13 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 39

**Organic Ora King Salmon** – Lemon Thyme Risotto, Tempura Garden Beans, Olive & Sundried Tomato Tapenade 38

**Butternut Squash Risotto** – Rainbow Carrots, Kale, Parmesan & Sky Hill Goat Cheese, Sage, Crispy Carrots 28

**Penne Pomodoro** – Plum Tomatoes, Sweet Corn, Herbs de Provence, Manchego Cheese 27

*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