

**Valentine's Day**  
**A la Carte 99\$pp,**  
*February 14th, 2019*

**Amuse**

**Potato Crusted Oyster**

*Chipotle Lime Gastrique, Nueske Bacon, Micro Cilantro*

**First Course**

**Hawaiian Tuna Tartare**

*Cilantro Ginger Dressing, Avocado, Compressed Cucumber, Roasted Sesame,  
Cumin Wonton, Micro Wasabi & Shiso, Yuzu Mayo*

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**Veal Osso Buco**

*Horseradish & Burrata Whipped Gold Potatoes, Thumbelina Carrots, Roasted Red Pearl  
Onion, Maitake Mushroom, Rosemary Jus*

**Second Course**

**Duck Consommé**

*Duck Confit Tortellini, Micro Carrot, Celery Root, Scallion*

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**Strawberry Salad**

*Baby Spinach, Hearts of Palm, Marcona Almonds, Marinated Feta, Citrus Basil  
Vinaigrette*

**Intermezzo**

**Passionfruit Sorbet, Cointreau, Crystallized Ginger**

**Entrees**

**Buffalo Kansas City Strip**

*Alehouse Cheddar Potato Gratin, Foraged Mushrooms, Brussel Sprouts, Spaghetti  
Squash Black Garlic Jus*

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**Grilled Portobello**

*Warm Quinoa Tabbouleh, Sautéed Spinach, Heirloom Tomato & Aleppo Coulis, Shaved  
Manchego, Garlic Blossom*

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**Chilean Sea Bass**

*Cream Corn & Poblano Risotto, Roasted Toy Box Tomatoes, Artichokes, Parmesan  
Reggiano, Lobster Béarnaise*

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**Harris Ranch Filet**

*Triple Crème Brie Potato Soufflé, Salsify, Baby Beet, Broccolini, Heirloom Carrot, Port  
Wine Jus*

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**All Natural Chicken**

*Sunchoke Puree, Crispy Marble Potatoes, Caramelized Cipollini, Romanesco, Kale,  
Spiced Cashews, Meyer Lemon & Thyme Jus*