



HAPPY VALENTINE'S DAY

TO BEGIN A LA CARTE

GOSSET GRAND ROSE
BRUT CHAMPAGNE
42/5OZ 82/9OZ

WITH
CHAMPAGNE

M. GONET BLANC DE BLANCS
CUVEE MICHAEL MINA
39/5OZ 76/9OZ

PETITE (serves 1-2) 115

4 Oysters, 4 Poached Shrimp
Half Maine Lobster
1/4 Pound Red King Crab

PACIFIC OYSTERS 26/50

Half Dozen Or Dozen
Add Caviar & Crème Fraîche 25/50

ICE-COLD

OR

**HOT
CHAR-BROILED**

Scampi Butter & Espelette

GRANDE (serves 4-6) 185

8 Oysters, 8 Poached Shrimp
Whole Maine Lobster
1/4 Pound Red King Crab

WHOLE MAINE LOBSTER 72

WHITE SHRIMP 26

RED KING CRAB 37

MINA RESERVE CAVIAR

Kaluga Hybrid 165 / 1oz | Golden Osetra 185 / 1oz

HOLIDAY PRIX FIXE

95 Per Guest

65 Wine Pairing Supplement

CHOICE OF STARTER

CRAB & ENDIVE CAESAR

Caper Aioli, Parmesan, Garlic Bread Crumbsh

DUCK WINGS

Grand Marnier & Black Pepper Gastrique

HAMACHI CRUDO

Salmoriglio, Black Olive

DUNGENESS CRAB PASTA

Uni, Lemon Beurre Blanc, Espelette

SHORT RIB CAVATELLI

Graffittit Cauliflower, Taleggio, Aged Balsamic

MARINATED BEETS

Chevre Foam, Cassis Vinaigrette, Hazelnuts

CHOICE OF ENTREE

LAMB SAUSAGE PIZZA

Spicy Broccolini, Fresh Mozzarella
Crushed Tomatoes

SEARED KING SALMON

Black Truffle Lentils, Honey Roasted Salsify
Fines Herbes

PETALUMA CHICKEN

Warm Kale Salad, Crispy Potatoes
Charred Scallions

BRAISED SHORTRIB

Duck Fat Fried Potatoes
Black Garlic Vinaigrette

PEPPER CRUSTED AHI

Crispy Potato Cake, Chanterelle Mushroom
Garlic Spinach

SURF & TURF

Half Maine Lobster, Wood Fired Filet
Early Asparagus

DESSERT

CUPID'S ARROW

White Chocolate, Passion Fruit, Gold Leaf

A LA CARTE SIDES 12

**CREAMY
CHEDDAR GRITS**

SPICY BROCCOLINI

**ROASTED
TORPEDO CABBAGE**