

Happy Valentine's Day



First to the Table

Market Pea Soup- Dungeness Crab, Truffle Crema, Mint Oil 10.

Ruby Red Beet Salad - Burrata Cheese, Chive Bread Crumbs, Red Wine Vinaigrette 12.

Hearts of Romaine – White Anchovies, Stravecchio Cheese, Caesar Dressing 13.

Bautista Wild Rocket Salad – Grand Marnier Poached Pear, Buttermilk Blue Cheese, Thyme Dressing 13.

Seared Ahi Tuna- Avocado, Nori, Enoki Mushrooms, Lemon Soy Dressing 15.

Braised and Seared Pork Belly- Brussel Sprouts, Parsnip Puree, Maple Cider Reduction 14.

Fried Morro Bay Oysters- Mint, Grapefruit, Yuzu Remoulade 16.

Entrees

Seared Sea Scallops- Califlower Puree, Purple Potatoes, White Truffle, Caviar 35.

Coconut Thai Curry- Scallops, Lobster, Calamari, Jasmine Rice, Scallions, Mushrooms 38.

Potato Layered Salmon – Tomato-Asparagus Salad, Meyer Lemon Vinaigrette, Balsamic Reduction 32.

Local Seabass – Crab Chile Piquillo, Green Rice, Rouille 33.

Braised Short Ribs – Potato Puree, Glazed Carrots, Rioja Sauce 34.

Seared Beef Filet- Bacon Risotto, Balsamic Shallot Marmalade, Herb Reduction 38.

Grilled Lamb Chops- Eggplant Cous Cous, Charred Carrots, Raita 42.

Desserts

Strawberry Funnel Cake- Rum Anglaise, Salted Caramel Ice Cream 9.

Goat Cheese Cake- Candied Lemon, Blueberries, Basil Buds 9.

Liquid Chocolate Cake- Drunken Cherries, Candied Pecans, Passion Fruit Sorbet 10.

Three Courses Offered \$50.00

*Local Foods Are Subject to Availability

*Vegetarian Options Available Upon Request