



Seared

VALENTINE'S DAY



Prix Fixe Menu - 3 Courses -



Starters

LOCAL OYSTERS 3 FOR \$12 OR 6 FOR \$24

Kumquat + chili mignonette

MISTO FRITO. \$18

Gulf prawns, calamari, fennel, chives, Meyer lemon remoulade, garlic + sweet chili aioli

TUNA CRUDO \$16

Line caught tuna, winter citrus, Thai basil, crispy shallot, chili, crispy nori

WILD MUSHROOM FONDUE \$16

Roasted mushrooms, truffle fondue, grilled bread, Calabrian chili, chives

DUNGENESS CRAB CROQUETTES. \$18

Calabrian chili bernaise, shaved fennel + herb salad

Pick One From Each Section

1st Course

LITTLE GEMS CAESAR

County Line little gems, Parmigiano, brioche croutons, white anchovy, Carlos's Caesar dressing

CURRIED PUMPKIN BISQUE

Spicy crab salad, lime creme fraiche

2nd Course

BACON WRAPPED FILET. \$55

Duck fat potatoes, creamed spinach, black pepper demi, blue cheese shallot butter

RIBEYE ALA DON VITO. \$55

Wagyu ribeye, wild mushrooms, heirloom tomatoes, bacon, creme fraiche mash, bone marrow Bordelaise

PAN SEARED SALMON \$53

Dungeness crab beurre blanc, creme fraiche mash, roasted broccolini, lemon

PETALUMA CHICKEN. \$48

Herb roasted, smoked potatoes, wild mushrooms, potato gratin, porcini + chicken jus, grilled lemon

SONOMA LAMB LOIN. \$53

Green garlic + pistachio crust, confit garlic mash, blistered broccolini, lavender jus

3rd Course

DARK CHOCOLATE TORTE

Vanilla bean whip, black berry coulis, graham

For reservations call 707.762.5997 or Petalumaseared.com