

SEARED

VALENTINE'S DAY
FEB 14TH, 2023

Prix Fixe Menu - 3 Courses -

STARTERS

LOCAL OYSTERS 3 FOR \$12 OR 6 FOR \$22

Mandarinquat + chili mignonette

TUNA CRUDO \$18

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

WILD MUSHROOM FONDUE \$18

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

SALT & PEPPER CALAMARI \$17

Scallions, sesame, cilantro, sweet chili + garlic aioli

TRUFFLE PARMESAN FRITES \$15

Hand cut fries, Parmesan, truffle, herbs, scallion + garlic aioli

CRISPY PRAWNS \$18

Papaya salad, crispy shallots, pickled ginger aioli, chili vinaigrette

PICK ONE FROM EACH SECTION

1st Course

LITTLE GEMS CAESAR

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

DUNGENESS CRAB BISQUE

Lime creme fraiche, crab, chives

2nd Course

FILET MIGNON \$65

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

RIBEYE ALA DON VITO. \$65

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

PAN SEARED HALIBUT \$62

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

SHORT RIBS \$60

Coconut curry mash, charred broccoli, demi glace, horseradish gremolata

SHRIMP & GRITS \$60

Wild gulf shrimp, heirloom grits, smoked bacon, tomatoes, Swiss chard, pottliker brodo

SURF & TURF \$65

5oz. filet mignon, Day Boat scallops, creme fraiche mash, roasted spinach, mushroom jus, demi

WAGYU PRIME RIB 12OZ. \$62 \$18OZ. \$75

Beeman Ranch Prime rib, creme fraiche mash, creamed spinach, horseradish, essential jus

3rd Course

DARK CHOCOLATE TORTE

Vanilla bean whip, black berry coulis, graham cracker crumble, ganache

MEYER LEMON BAR IN A JAR

Meyer lemon curd, whipped marshmallow meringue, blackberry puree, lemon sugar cookie