

# SEARED



## VALENTINE'S MENU

2.14.2024

### Three Course Prix Fixe

#### Appetizers

**LOCAL OYSTERS** 1/2DZ \$22

Asian pear + yuzu mignonette, house hot sauce, lemon

**AHI CRUDO** \$20

Avocado, satsuma mandarin, chili, bourbon barrel soy, crispy shallot, radish, rice cracker

**ARANCINI** \$18

Crispy risotto, Calabrese salami, black trumpet mushroom, parmesan crema, pistachio pesto

**SALT & PEPPER CALAMARI** \$17

Half Moon Bay calamari, scallion, sesame, lime, sweet chili + garlic aioli

**TRUFFLE PARMESAN FRIES** \$16

Hand cut fries, black truffle, parmesan, chive, roasted garlic, smoked garlic aioli

**LOBSTER TOAST** \$22

Grilled Della polenta toast, Maine lobster salad, ol bay aioli, chives, lime caviar

**\*Price includes one selection from each category below\***

#### 1ST COURSE

**WINTER SPINACH SALAD**

Roasted beets, apples, winter citrus, pickled onion, pistachio + quinoa crunch, Pt Reyes

Bay blue cheese, charred mandarin vinaigrette

**BUTTERNUT SQUASH + PEAR BISQUE**

Whipped truffle goat cheese, chives, crispy pancetta

#### 2ND COURSE

**8OZ. CENTER CUT FILET MIGNON** \$70

Crispy duck fat potatoes, creamed spinach, peppercorn demi, blue cheese + shallot butter

**RIBEYE DON VITO** \$71

14oz. Wagyu ribeye, Wild mushroom + smoked bacon Bordelaise, chili-lemon broccolini

**LINE CAUGHT HALIBUT** \$70

Creme fraiche mash, butternut squash + brussel sprout hash, champagne beurre blanc, grilled Meyer lemon, chives

**SHORT RIBS** \$68

Zinfandel braised short ribs, creme fraiche mash, summer squash + wild mushrooms, demi, horseradish gremolata

**SURF & TURF** \$72

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

**WAGYU PRIME RIB** 12oz. \$70 or 20oz. \$80

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

**DUNGENESS CRAB PAPPERDELLE** \$72

House made pasta, Dungeness crab, roasted fennel, wild mushrooms, roasted garlic, butternut squash, taragon

#### 3RD COURSE

**CHOCOLATE MOUSSE CAKE**

Passion fruit, creme anglaise, hot chocolate whip, strawberry

**PISTACHIO POT DE CREME**

Vanilla bean whip, Sicilian Pistachio cookies

