

VALENTINE'S DAY 2020

FIRST COURSE

PLEASE MAKE ONE SELECTION BELOW

MICHAEL'S CAVIAR PARFAIT

"A LOVE LETTER TO DIANE"

POTATO CHIVE CAKE, SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA
\$49. SUPPLEMENT PER PERSON

ROASTED BEET SALAD

MITICREMA, WALNUT, ESPELETTE, HEARTS ON FIRE SORREL

KAMPACHI CRUDO

CITRUS, RADISH, URFA PEPPER, CUCUMBER, FENNEL

LITTLE GEM LETTUCE

BLACK TRUFFLE VINAIGRETTE, GARLIC CRUMBLE, PARMESAN

THAI SEAFOOD BISQUE

HEARTS OF PALM, LEMONGRASS, FRESNO, MUSSEL, THAI BASIL

CHILLED SHELLFISH PLATTER

\$29. SUPPLEMENT PER PERSON

*FRENCH KISS OYSTER, ALASKAN KING CRAB, GULF PRAWN
AGUA CHILE, GIN-SPIKED COCKTAIL, ESPELETTE DIJONAISE

DIDIER CHAMPALOU CHENIN BLANC, VOUVRAY, LOIRE VALLEY, FRANCE 2018

SECOND COURSE

PLEASE MAKE ONE SELECTION BELOW

8 OZ CENTER-CUT FILET

SALT CRUSTED POTATO, SALSA VERDE, SCALLION

18 OZ PRIME BONE-IN STRIP

ONION CONFIT, PADRON PEPPER, CHIMICHURRI

MOROCCAN SPICED PORK SHANK

BASMATI, ALMOND, CURRANT, CHERMOULA, CHICKPEA

'FIRST DATE' PASTA

HAND-CUT TAJARIN, PARMESAN, SANTA BARBARA UNI

HIBACHI GRILLED BRANZINO

FORBIDDEN RICE, GREEN GARLIC, MISO, BOK CHOY, SHITAKE

MICHAEL'S LOBSTER POT PIE

\$34. SUPPLEMENT PER PERSON

BRANDIED LOBSTER CREAM, MARKET VEGETABLES

HABIT CABERNET FRANC, SANTA YNEZ VALLEY 2014

DESSERT

PLEASE MAKE ONE SELECTION BELOW

PASSION FRUIT PANNA COTTA

CITRUS, STRAWBERRY, PISTACHIO STREUSSEL, SORBET

CHOCOLATE MOUSSE CAKE

RASPBERRY, DEVIL'S FOOD CAKE, VALRHONA PEARL CRUNCH

WARM BRIE & HONEY

BEE POLLEN, MEDJOL DATE, HONEY GASTRIQUE

LA SPINETTA "BRICCO QUAGLIA" MOSCATO D'ASTI, PIEDMONT, ITALY 201

\$108. PER PERSON | \$45. OPTIONAL WINE PAIRING

NOT INCLUSIVE OF TAX AND GRATUITY

FULL TABLE PARTICIPATION KINDLY REQUESTED