



VALENTINE'S DAY FEATURES

STARTERS

OYSTERS ON THE HALF SHELL 12/24

champagne granite

MAINS

SEARED MAINE SCALLOPS 38

grilled citrus, celery root, brown butter

SURF & TURF 85

filet mignon, maine lobster tail, truffle potatoes, sauce bernaise

RIBEYE FOR TWO 115

truffle potatoes, broccolini

SIDEKICKS

BLACK TRUFFLE MAC & CHEESE 42

The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness. 4% surcharge will be added for all food & beverages for san francisco employer mandate. Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.