



— HAPPY VALENTINES DAY —  
99 PER GUEST

## SHELLFISH AND CAVIAR TO START

Ice-Cold *Classic Sauces & Garnishes* OR Hot Char-Broiled *Scampi Butter & Espelette*

**PETITE PLATTER** (serves 1-2) 105  
4 Oysters, 4 Poached Shrimp,  
Half Maine Lobster, 1/4 Pound Red King Crab

**GRANDE PLATTER** (serves 4-6) 175  
8 Oysters, 8 Poached Shrimp,  
Whole Maine Lobster, 1/4 Pound Red King Crab

## A LA CARTE

**PACIFIC OYSTERS** 27/52  
Half Dozen or Dozen  
*add Caviar & Crème Fraîche* 25/50

**WHOLE MAINE LOBSTER** 72

**WHITE SHRIMP** 26

**RED KING CRAB** 37

**MINA RESERVE CAVIAR**

SERVED WITH TRADITIONAL GARNISH  
*Eggs Mimosa, Blini, Whipped Crème Fraîche*

Kaluga Hybrid  
80 (1/2 oz) | 155 (1 oz)

## STARTERS

CHOICE OF

### HAMACHI CRUDO

Salmoriglio, Black Olive, Bona Fortuna Olive Oil



### MICHAEL'S AHI TUNA TARTARE

Asian Pear, Trio of Peppers, Habanero-Sesame oil

### CRAB & ENDIVE CAESAR

Caper Aioli, Parmesan, Garlic Breadcrumbs

### TAGLIATELLE +19

Meyer Lemon, Crème Fraîche, Caviar

### WILD MUSHROOM RISOTTO

Foraged Mushroomsm, Carnaroli Rice, Black Truffle

### LIBERTY FARM DUCK WINGS

Grand Marnier & Black Pepper Gastrique, Orange Zest

## ENTRÉE

CHOICE OF

### BRAISED SHORTRIB

Duck Fat Potatoes  
Black Garlic Vinaigrette

### TOMATO-GINGER GLAZED SALMON

Saffron Cous-Cous, Blistered Cherry Tomato  
Dill Yogurt Espuma

### CARBONARA PIZZA

Crispy Guanciale, Yukon Gold Potatoes  
Poached Farm Egg, Pecorino Romano

### PAN-SEARED SCALLOPS

Trumpet Mushrooms, Salsify, Celery  
Beurre Rouge

### PETALUMA 'BRICK' HALF CHICKEN

Black Truffle Mac & Cheese, Crispy Onions  
Caramelized Sweet Onion Jus

### WOOD-FIRED SURF AND TURF +15

Angus Petite Filet, Maine Lobster Tail  
Delta Asparagus

## ADD-ON SIDES

FOR THE TABLE \$15 EACH

**SPICY  
BROCCOLINI**

**BLACK TRUFFLE  
MAC & CHEESE**

**ROASTED  
ASPARAGUS**

## DESSERT

FOR THE TABLE

### CUPID'S ARROW

Strawberry Bavarois, Red Velvet Cake, Dark Chocolate