



# Valentine's dinner

## The King and Queen

### 3 COURSE MENU

\$99 +TAX & GRATUITY

#### first course

**A TWIST TO WILDBOAR C.F. D.F.**

crushed tomatoes / ca pepper / walla walla onions pinot noir reduction / touch of marinara

**LUMP CRAB CAKE C.F.**

blue crab / stone ground aioli / grilled heart of palm

**EAST OR WEST COAST OYSTERS C.F. D.F.**

dressed in champagne / ginger / shallott mignonette / classic accompaniments

**SHRIMP COCKTAIL**

white gulf shrimp / spicy horseradish bloody mary sauce

**BLT WEDGE C.F.**

local baby iceberg lettuce / egg /maytag farms blue cheese / cherry tomatoes / applewood bacon / red onion / blue cheese dressing

**NEW ENGLAND CHOWDER**

**TABLE SIDE FILET TARTARE G.F. D.F**

prime filet / coturnix quail egg /stone ground capers shallots / truffle / ciabatta crostini citrus segmen

**ORGANIC GREYSTONE**

encinitas living lettuce / caramelized walnuts/ bosc pear / maytag farms blue cheese / stone ground lemon vinaigrette truffle croutons

**SHAVED BRUSSELS SPROUTS CAESAR**

classic romaine ceaser / shaved brussels sprouts  
add anchovies \$2

**NOT THE AVERAGE CAPRESE**

california heirloom tomatoes / local basil imported italian burrata ritagli california strawberries / hearts of palm balsamic reduction

**PORTOBELLO**

artichoke / aged gorgonzola / spinach / bell pepper / roasted tomatoes / béchamel sauce

#### second course

**MISO CHILEAN SEA BASS**

sauted spinach / shitake / calabarese peppers yuzo hanakatzu glaze

**SHIRMP & SCALLOP DUO G.F.**

cajun crusted / summer beet purée sweet chilli / shaved asparagus / california buttermilk polenta / cavia

**USDA 21 DAY DRY-AGED**

20 oz bone-in rib eye or 8 oz filet

**LOBSTER BUCCATINI DIAVOLO D.F.**

live maine lobster / calamari / clams / mussels / shrimp shaved garlic / local basil / chilli flakes

**BISON TENDERLOIN C.F.**

10 oz filet / poached pear /dry fig port / reduction / crispy truffle risotto cake

**ELK CHOP**

porcini rubbed / coriander-blackberry / pancetta fingerling potatoes / shitake

#### dessert course

**NY CHEESECAKE**

**LEMONCELLO**

**MINIATURE HEART SHAPED CHOCOLATE MOUSSE**

**MOLTEN LAVA CHOCOLATE CAKE**

vanilla bean ice cream



# Valentine's dinner

## The Prince and Princess

### 3 COURSE MENU

\$79 +TAX & GRATUITY

#### first course

**A TWIST TO WILDBOAR C.F. D.F.**

crushed tomatoes / ca pepper / walla  
walla onions / pinot noir reduction  
touch of marinara

**LUMP CRAB CAKE C.F.**

blue crab / stone ground aioli / grilled  
heart of palm

**EAST OR WEST COAST OYSTERS C.F. D.F.**

dressed in champagne / ginger / shallott  
mignonette / classic accompaniments

**CRISPY CALAMARI**

housemade marinara / chipotle aioli

**SHRIMP COCKTAIL**

white gulf shrimp / spicy horseradish bloody  
mary sauce

**BLT WEDGE C.F.**

local baby iceberg lettuce / egg / maytag farms  
blue cheese / cherry tomatoes / applewood  
bacon / red onion / blue cheese dressing

**SHAVED BRUSSELS SPROUTS CAESAR**

classic romaine ceaser / shaved brussels sprouts

#### main course

**APPLEWOOD SMOKED CHINOOK SALMON**

served medium / broccolini / organic  
carrots / champagne unagi sauce

**GLAZED BOURBON PORK CHOP**

apricot / polenta / pickled carrots

**ZESTY HERBED CHICKEN**

pancetta fingerling potatoes / rosemary  
natural brassica sauce

**USDA PRIME FILET**

10 oz filet mignon

**BISON TENDERLOIN**

10 oz filet / poached pear / dry fig port reduction  
crispy truffle risotto cake

**WILD BOAR PASTA**

rigatoni / sausage / portobello mushrooms  
fennel / organic tomatoes / goat cheese

#### dessert course

**NY CHEESECAKE**

**7 LAYER DENSE G.F. CHOCOLATE CAKE**

**MINIATURE HEART SHAPED CHOCOLATE MOUSSE**

#### additions:

GRILLED ASPARAGUS C.F. D.F. **13**

SAUTÉED WILD MUSHROOMS C.F. D.F. **10**

CREAM OF SPINACH **11**

BRUSSEL SPROUTS **12**

applewood bacon / dates /  
goat cheese / balsamic fig glaze

LOBSTER MACARONI - CHEESE **17**

PANCETTA MACARONI - CHEESE **14**

SMOKED CHEDDAR & TRUFFLE MACARONI -  
CHEESE **18**

BROCCOLINI **10**

lemon zest / panko crusted

PANCETTA FINGERLING POTATOES **10**

LOADED BAKED POTATO C.F. **10**

GARLIC YUKON GOLD POTATO PUREE **11**

PARMESAN TRUFFLE FRENCH FRIES **12**

HERBED BUTTER CORN & APPLEWOOD BACON C.F. **10**

LUMP CRAB & BERNAISE ASPARAGUS C.F. **19**

