



Seasonal Tasting Menus

FEATURED COCKTAILS \$18

BEET STILL MY HEART

Beets, Gin, Domaine de Canton, Farm
Citrus

THE CORAZON

Leveled Drink with Beet, Vodka, Green
Chartreuse, Orange and Lemon Juices,
Simple Syrup

ADDITIONAL BITES

*** WOOD FIRED GRILLED
JAPANESE A-5 WAGYU**
\$45 per oz - 2oz (minimum)

*** BAJA OYSTERS WITH HOUSE
MEYER LEMON MINOINETTE,
MASCARPONE, ITALIAN CAVIAR**
\$14 per oyster

FOIE GRAS MACARONS
\$14 per macaron



All tasting menu options are chef's selection

Happy Valentine's

2024

FOUR COURSE

(2 - 2.5 Hour Experience)

185 per guest

Wine Pairings: 65 per guest

AMUSE BOUCHE

First Course

"SOIL & SEED" BROCCOLI SOUP

Sous Vide Farm Egg, Baby Prosciutto,
Braised Broccoli Greens, Shallot Rings,
Shaved Heirloom Cauliflower

or

"SOIL & SEED"

ROOT VEGGIE SEMI SALAD

Gorgonzola Aioli, Beets, Radish, Hazelnuts, Sous Vide
Carrots, Sunchoke Chips, Buddha Hand Citrus,
Garden Greens

Second Course

HEART SHAPED

BUTTERNUT SQUASH RAVIOLI

Duck Confit, Goat Cheese Mousse, Preserved Meyer
Lemon, Garlic Chips, Fried Sage

Third Course

OSSO BUCCO

Beet Risotto, Roasted Turnips,
Pickled Fairytale Pumpkin,
Tempura Shishitos, Herb Gremolata

or

GRILLED SCALLOPS

Sunchoke Puree, Roasted Carrots,
Pancetta Vinaigrette, Tempura Cauliflower
Fingerling Potato Chips, Microgreens, Violas

Dessert

PUMPKIN PANNA COTTA

Pumpkin Jam, Poached Cranberries,
Goat Cheese Frosting, Citrus Zest,
Ginger Mojito Sugar, Mint

WINE PAIRINGS

First Course

2021 LaPorte "Le Rochoy"
Sauvignon Blanc (Sancerre, France)
*Sancerre has fresh acidity to cut through
some of the richness. Lemon notes and
earthiness pair well with the broccoli.*

or

2021 Domaine des Aubuisieres
"Cuvee de Silex" Chenin Blanc
(Vouvray, France)

*This wine has bright fruit with a touch of
sweetness. It also has enough acidity to match
the citrus and cut through the blue cheese.*

Second Course

2019 Cascina Chicco Barbera d'Alba
"Granera Alta"
(Piedmont, Italy)

*Barbera has nice acid to match up to a pasta
dish. We love to pair Italian wines with
Italian dishes. Earthiness of the wine goes
well with the butternut squash.*

Third Course

2018 Valdicava Rosso di Montalcino
(Tuscany, Italy)

*The richness of this wine can stand up to the
heartiness of the dish. Earthiness will go well
with the gremolata, beets and turnips.*

or

2020 Marcel Couturier "Clos Scelles"
Chardonnay (Pouilly Fuisse, France)

*Subtle use of oak will complement grilled
flavor. Fresh and lively flavors to pair with
the scallops and cut through some of the
richness.*

Dessert

2017 Icardi Brachetto d'Acqui
(Piedmont, Italy)

*Sweet, fruity bubbles to pair with the
sweetness and fruitiness of the dish.*



** Items are cooked to order; consuming undercooked or raw
meats and seafood may increase your risk of food borne illness.*

**Executive Chef / Owner: Dustin Christofolo –
Chef de Cuisine: Anthony Apolinar**