

Valentine's Day

SEARED AHI TUNA

shaved root vegetables, shiro-dashi grapes, black garlic aioli, yuzu vinaigrette



ROASTED LOBSTER TAIL

turnips, orange-carrot purée, crispy cabbage, vanilla butter sauce



PACIFIC SWORDFISH

fresh harissa, charred eggplant, braised lentils, mint

or

BEEF TENDERLOIN

broccoli chimichurri, duck fat fingerling potatoes, agrodolce mushroom, puffed wild rice



SAINT HONORÉ CHOCOLATE

chocolate chantilly, vanilla ice cream, caramel

or

SAINT HONORÉ ROSÉ

rosé chantilly, vanilla ice cream, caramel

one hundred fifty dollars per person

two hundred twenty five dollars with wine pairings