

Salt Harvest

Valentine's Day

4-COURSE DINNER \$125

4-COURSE WINE PAIRING 4OZ \$40

FIRST COURSE

PRAWNS & POMELO

basil, cured olives, avocado, mizuna

SECOND COURSE

DUNGENESS CRAB AGNOLOTTI

taleggio, grilled radicchio

THIRD COURSE

choose one:

PAN-ROASTED BLACK COD

mussels, saffron, watercress

PETIT FILET & OXTAIL POT PIE

pommes duchesse, leeks, kale

DESSERT

WHITE CHOCOLATE CHEESECAKE

macerated berries, brown butter crumbs



PLEASE NOTE A 20% SERVICE CHARGE IS ADDED TO ALL CHECKS. 100% OF THAT SERVICE CHARGE IS DISTRIBUTED TO OUR ASSOCIATES ON THE SERVICE AND CULINARY TEAMS. ADDITIONAL GRATUITIES ARE NOT EXPECTED, BUT ARE ALSO 100% DISTRIBUTED TO OUR HOURLY TEAM.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness