

Valentine's menu 2021

February 13th & 14th

3 COURSE DINNER \$89 / WINE PAIRING \$30

First Course (choice of)

VEGAN POBLANO STUFFED CHILE

sticky rice, spicy fermented tofu,
seasonal mushrooms, toasted walnut sauce

HAMACHI CRUDO

aguachile, pickled red fresno chili, purple thai basil,
nori rice cracker

VIETNAMESE TURMERIC CREPES

braised lengua, pickled red radish, crispy shallot,
fresh vietnamese herbs

'18 Montinore 'Almost Dry', Oregon Rielsing
or

'15 Modello, Veneto, Rosso delle Venezie

Main Course (choice of)

VEGAN VIETNAMESE VERMICELLI SOUP

spicy maitake mushroom broth, baby bok choy,
red radish, bean sprouts

DORADE ROYAL BOUILLABAISSSE

tiger shrimp, black mussels, udon noodles,
braised fennel, cilantro

GRILLED LEMONGRASS QUAIL

puebla style mole, broken rice, cucumber mint salad,
toasted sesame seed

8OZ HANGER STEAK

banana leaf fermented black bean tamale,
watercress salad, chile morita sauce

'19 Graff, South Africa, Sauvignon Blanc
or

'18 Banshee, Sonoma, Pinot Noir

Dessert (choice of)

HORCHATA CREME BRULEE

saigon cinnamon ice cream,
puff forbidden rice, micro mint

ABUELITA CHOCOLATE TART

caramelized condensed milk,
spiced hazelnut, fleur de sel

'16 Barton & Guestier, Sauternes Passport

