

valentine's day menu

appetizers

OYSTERS ON THE HALF SHELL

*apple granite with wasabi caviar
or sauce mignonette, cocktail sauce*

6 for 18

12 for 36

TUNA TARTARE

*cucumber wrapped,
fried sticky rice, chilies, coconut zu,
sesame miso vinaigrette*

17

LAMB SAUSAGE

*pine nuts, eggplant puree, piperade,
tomato coulis, feta*

19

FRISÉE

*chef's garden greens,
point Reyes blue, pickled cherries,
walnuts, late harvest vinaigrette*

15

ENDIVE

*riesling poached apple, brie,
medjool dates, marcona almonds,
honey orange vinaigrette*

15

entrées

BUTTER POACHED LOBSTER

sauce americaine, winter vegetables, truffle bucatini gratin

68

CRAB STUFFED SCAMPI

basque garlic sauce, paella style rice

56

HALIBUT

*sauce verjus, golden raisins, capers,
marcona almonds, pommes puree*

48

FILET MIGNON

*herbed bone marrow crust, potatoes Anna,
chef's vegetables, truffle perigueux*

55

STRIP STEAK

au poivre, cognac sauce, pommes puree, chef's vegetables

65

CHICKEN GRAND-MÈRE

*potmes puree, mushrooms, bacon, pearl onions,
winter vegetables, natural jus*

36



desserts

STRAWBERRY HEART

*strawberry mousse, flourless chocolate cake,
cocoa nib ice cream*

16

APPLE STREUSEL TART

bourbon ice cream, crème anglaise, caramel

13

CHEF'S WHIM BAKED ALASKA

14

CHOCOLATE STONE

*chocolate mousse, chocolate caramel center,
flourless chocolate cake, mocha ice cream*

14

HOMEMADE SORBET

10

CHEF'S WHIM CRÈME BRÛLÉE

12