



Valentine's

WEEK MENU

APPETIZERS

Cassis Valentine's Salad | \$21

chicory greens, crispy lardons, fingerling potato crisps, pomegranate seeds, soft sous vide egg, brown butter-sherry vinaigrette

Meatball for Two | \$24

meatball, pomodoro sauce, crispy basil, bruschetta bianco, shaved Grana Padano cheese

SUGGESTED WINE PAIRING:

Taittinger Brut La Française, Champagne, France | Champagne | \$19.5/glass



ENTRÉES

Lobster and Rock Shrimp Cannelloni | \$42

housemade ricotta, fresh herbs, Princess sauce, lobster roe

SUGGESTED WINE PAIRING:

Artesa, Napa Valley, California | Sauvignon Blanc | \$12.5/glass

Osso Bucco | \$49

creamy polenta, sautéed kale, portobello mushrooms, red wine sauce, gremolata

SUGGESTED WINE PAIRING:

Austin NV, Paso Robles, California | Cabernet Sauvignon | \$16.75/glass

Grilled 24oz "1855" Heritage Breed Porterhouse | \$90

truffle butter, sautéed wild forest mushrooms with ricotta gnocchi, MitiCrema, sorrel, lemon and olive oil

SUGGESTED WINE PAIRING:

Kenwood Six Ridges, Russian River Valley, California | Cabernet Sauvignon | \$16/glass

DESSERTS

Foie Gras Banana Split for Two | \$15

foie gras ice cream, chef's toppings, caramel, sea salt

SUGGESTED WINE PAIRING:

Fonseca White Port | \$12/glass

Valentine's Snack for Two | \$23

macarons, chocolate truffles, strawberry bark, chocolate covered strawberries, yogurt pretzels, mini strawberry chiffon cake

SUGGESTED WINE PAIRING:

Taittinger Brut La Française, Champagne, France | Champagne | \$19.5/glass

Strawberry Chiffon Cake | \$11

SUGGESTED WINE PAIRING:

Taylor Fladgate, 10 year old Tawny | \$14.5/glass

FULL A LA CARTE MENU
ALSO AVAILABLE

CASSIS

AVAILABLE FROM FEBRUARY 10
THRU FEBRUARY 14 • STARTING AT 4PM

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.