

Galentine's Cocktails

\$15 each

Blushing Rose Spritz

Ketel One, St. Germain, Grapefruit Juice, DAOU Rose

Lover's Manhattan

Buffalo Trace, Sweet Vermouth, Chambord, Chocolate Bitters

Velvet Kiss Martini

Grey Goose, Chambord, Lemon Juice, Simple Syrup



Galentine's Day 5-Course Dinner

Prix Fixe Menu

\$125 per guest

First Course

Oyster Duo

Half-Shell Oyster with Champagne Mignonette
Tempura Oyster with Citrus Aioli

Wine: Schramsberg Blanc de Blancs, California

Wine Pairing Add-On

+\$65 per guest

Second Course

Seared Scallops

Cauliflower Purée, Prosciutto Crisps, Brown Butter, Lemon Zest

Wine: Rombauer Chardonnay 2022, Carneros

Third Course

Roasted Beet & Burrata Salad

Candied Pistachios, Arugula, Aged Balsamic Reduction

Wine: Joyce Rosé 2023, Arroyo Seco

Fourth Course

Entrée (Choose One)

6oz Filet Mignon

Truffle Whipped Potatoes, Asparagus, Red Wine Demi-Glace

Wine: Austin Hope Cabernet Sauvignon 2021, Paso Robles

OR

Herb-Crusted Chilean Sea Bass

Lobster Risotto, Beurre Blanc

Wine: Frank Family Vineyards Chardonnay 2022, Carneros

OR

36oz Tomahawk Ribeye (For Two) +\$65

Garlic Mashed Potatoes, Broccolini, Red Wine Demi-Glace

Wine: DAOU Reserve Cabernet Sauvignon 2022, Paso Robles

Fifth Course

Chocolate Lovers' Finale

Dark Chocolate Lava Cake, Raspberry Coulis, Vanilla Bean Crème Anglaise

Wine: Penfolds Father Grand Tawny 10-Year, South Australia

Wine pairing optional. Full-table participation required. No substitutions.
Consuming raw or undercooked foods may increase your risk of foodborne illness.