

# —■■ Valentine's Day ■■—

## —■■ SOUP AND SALAD ■■—

### **Coconut Milk and Carrot Puree \$11 v/gf**

*Served with basil oil and fried shallots*

### **Calamari Arugula Salad \$17 gf**

*Grilled calamari, arugula, shaved carrots, sliced radishes, pickled shallots, avocado, tossed with a citrus vinaigrette and chimichurri*

### **Quinoa Salad \$13 gf**

*Watercress, quinoa, pickled shallots, feta cheese, served with a house-made Dijon dressing*

## —■■ APPETIZERS ■■—

### **Oyster Shooters \$18**

*Fresh oysters with passionfruit and coconut milk shooters*

### **Shrimp Crostini \$18**

*Shrimp mousse with parmesan cheese, served on grilled crostini*

### **Fried Cauliflower Croquette \$14**

*Served with gouda cheese over romesco sauce topped with micro greens*

## —■■ ENTRÉES ■■—

### **Black Angus New York Steak \$42 gf**

*Grilled 12oz New York Strip Steak, scalloped bleu cheese potatoes, roasted broccolini, topped with horseradish sour cream and chimichurri*

### **Alaskan Halibut \$39 gf**

*Pan seared halibut with beet risotto and crispy pancetta, leeks, topped with pickled apple slaw and pear balsamic reduction*

### **Half Chicken \$36 gf**

*Pan seared half chicken with creamy garlic mashed potatoes, sautéed green beans, cauliflower, topped with lemon butter and herb sauce*

## —■■ DESSERTS ■■—

### **Ricotta Fritters \$13**

*Served with blackberry sauce and chocolate crumbles*

### **House-Made Strawberry Sorbet \$13**

*Served with mascarpone whipped cream, fresh berries, balsamic pear reduction*

# Valentine's Day Drink Specials

## —■■ BUBBLES ■—

**La Marca Prosecco "Di Conegliano", Italy \$12 / \$35**

**Laetitia Brut, Arroyo Grande \$50**

**Laetitia Sparking Brut Rosé, Arroyo Grande \$60**

**Taittinger La Francaise Champagne, France \$70**

## —■■ WHITE WINE & ROSÉ ■—

**Piedra Creek "Estate" Pinot Noir Blanc, San Luis Obispo \$30**  
*Baked apple and pear, with zesty notes of honey, orange & ginger*

**Daou Rosé, Paso Robles \$12 / \$40**  
*Delightfully silky, underlying a clean, fresh crispness delivering enticing flavors of mango, melon, lemon chiffon and tangerine*

## —■■ RED WINE ■—

**Piedra Creek "Estate" Lagrein, San Luis Obispo \$42**  
*Aromas of blackberries and plums with hints of tobacco upfront. Layered herbaceous undertones with velvety supporting tannins that make a long, lasting finish*

## —■■ COCKTAILS ■—

**Aperol Spritz \$12**  
*Aperol, prosecco, soda*

**Love Potion #9 \$12**  
*Ask you server about our nightly cocktail special*