



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef: DAVID BUSH

## VALENTINE'S DAY 2017

### LIBATIONS

#### SANGRIA GLASS 10/PITCHER 38

*Red Wine, Fino Sherry, Citrus, Cava*

#### LILLET BLANC SPRITZER 9

*Lillet Aperitif Wine, Cava, Mint, Orange Peel*

#### CHAMPAGNE COCKTAIL 9

*Bitter French Aperitif, Cane Sugar, Cava, Lemon Peel*

#### GINGER LIME RICKY 9

*Soju Rum, Lime, House-made Ginger Shrub*

#### PEACH FIZZ 9

*Soju Vodka, White Peach, Lemon, Cane Sugar*

#### AMARO SOUR 11

*Margerum Amaro, Lemon, Cane Sugar*

### BEERS ON DRAUGHT

SONOMA SPRINGS KOLSCH, GREEN FLASH WEST COAST IPA,  
SIERRA NEVADA PALE ALE, MOONLIGHT DEATH AND TAXES 7

#### BLOOD ORANGE MARGARITA 10

*Sabe Tequila, Blood Orange Puree, Lime, Agave, Salt*

#### BURRO 10

*Sabe TEQ, Lime, Ginger Beer, Tajin*

#### SAKE IT TO ME 9

*Migori Sake, Soju Vodka, Lemon*

### BOTTLED BEER

Brooks Dry Cider, Apple, San Francisco.....	5
Anchor Steam, San Francisco.....	7
Dogfish Head, 90 Minute, IPA.....	7
Drakes, Denogginizer Double IPA 22oz.....	12
Hitachino, Japanese White Ale.....	8.5
Modelo Especial.....	6
Peroni.....	6
Anderson Valley, Oatmeal Stout 22oz.....	12

## PRIX FIXE MENU

*75 per Person*

### Today's Oyster Selections

SUPPLEMENTAL

6 OR 12 | \$18 / \$32

### COURSE ONE

#### HEARTS OF PALM SALAD

Avocado, Blood Orange, Mango, Endive, Green Goddess Dressing

*Suggested Wine Pairing To Be Announced*

OR

#### BABY BEET SALAD

Frisee, Fennel, Asian Pear, Bleu Cheese, Sherry Vinaigrette

*Suggested Wine Pairing To Be Announced*

### COURSE TWO

#### CEVICHE

Chef's Selection, Avocado, Cilantro, Red Onion, Carrot

*Suggested Wine Pairing To Be Announced*

OR

#### RAW FISH OF THE DAY

Ahi Tuna, Avocado, Pickled Cucumber, Macadamia Nuts, Sesame

*Suggested Wine Pairing To Be Announced*

OR

#### DEVILED EGGS

Crab, House Made Yellow Curry, Paprika

*Suggested Wine Pairing To Be Announced*

### COURSE THREE

#### SEARED SEABASS

Romesco, Broccolini, Olive Tapanade

*Suggested Wine Pairing To Be Announced*

OR

#### STEAMED MUSSELS

Miso Broth, Scorched Leeks, Radish, Green Onion, Grilled Bread

*Suggested Wine Pairing To Be Announced*

OR

#### ROASTED STRIP LOIN OF BEEF

Potato Puree, Rainbow Chard, Bordelaise

*Suggested Wine Pairing To Be Announced*

### COURSE FOUR

#### CHOCOLATE CREMAUX

Pretzel Crunch, Strawberries, Whipped Cream

*Suggested Wine Pairing To Be Announced*

OR

#### BUTTERSCOTCH POT DE CREME

Whipped Cream, Short Bread Cookies

*Suggested Wine Pairing To Be Announced*

OR

#### CHEESE PLATE

Chef's Daily Selections of Cheese