



# OPÉNAIRE

VALENTINES DAY

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\$125 PER PERSON

## FOR THE TABLE

CARROT TARTAR, MISO CARROT DRESSING, ASIAN PEARS, PICKLED MUSTARD SEED,

CURED EGG YOLK, RYE CRACKERS

## FIRST COURSE

(CHOOSE ONE)

BEETS AND BURRATA, ROASTED BABY BEETS, HIBISCUS DRESSING, PISTACHIO PESTO, PRESERVED MEYER

LEMON RELISH, CANDIED PISTACHIOS

HAMACHI CRUDO, LECHE DE TIGRE, BURNT ALLIUM OIL, RED ONION, FENNEL, MICRO SALAD, CRISPY  
SHALLOTS

## SECOND COURSE

(CHOOSE ONE)

MUSHROOM TORTELLINI, SHIMEJI MUSHROOM, SWISS CHARD, PARMESAN FOAM

SEARED SCALLOP, SALSIFY PURE, GOLDEN RAISINS, MARCONA ALMONDS, MUSTARD FRILLS

## THIRD COURSE

(CHOOSE ONE)

DOU OF BEEF BRAISE PRIME SHORT RIB, NY STRIP, RED WINE JUS, POTATO PURE,

GLAZED ROOT VEGETABLES

BLACK COD, STEWED COCO BEANS, TOMATO CONCASSE, KALAMATA OLIVES, HERB NAGE

## DESSERT

(CHOOSE ONE)

STRAWBERRY FROZEN PARFAIT, STRAWBERRY CHOCOLATE MACAROONS

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\*MENU SUBJECT TO CHANGE. ITEMS MAY BE SERVED RAW OR UNDERCOOKED AND/OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.