Valentine's Day Menu

San Diego — *February 13 & 14, 2026*

Four Course Menu 135. — *Wine Pairing 50.*

First Course

Chilled Wild Jumbo Shrimp Traditional Cocktail Sauce

½ Dozen Oyster Sampler Habanero-Lime Relish and Fresh Horseradish

Nantucket Bay Scallop Crudo Tangerine Dashi, Toasted Chili Sauce (Add Uni Lobe +$5)

Jumbo Lump Crab Cake Celery Root Remoulade

Wine Pairing

Taittinger 'La Francaise' Brut, Reims, Champagne, France NV

Second Course

Clam Chowder Applewood Smoked Bacon

Roasted Beet Salad Tandoori Spiced Yogurt

Mixed Organic Greens Golden Balsamic Vinaigrette

Caesar Salad 18-Month Parmigiano Reggiano, Romaine Hearts, White Anchovies

Wine Pairing

Clement & Florian Berthier, Sancerre, Loire, France 2023

Entrée

Live Local Spiny Lobster 1½ lb Charcoal Grilled, Homemade Coleslaw

Farmed New Zealand King Salmon Farro Risotto with Lovage and Black Garlic

Wild Ross Sea Chilean Sea Bass (MSC Certified) Butternut Squash Gnocchi and Sage Brown Butter

Snake River Farms, American Wagyu Eye of Ribeye 12oz +$25

Classic Surf & Turf Filet Mignon 6oz & Wild South African Lobster Tail

Double R Ranch Filet Mignon 10oz Chimichurri

Wine Pairing

Failla Chardonnay, Sonoma Coast, California 2023
or
Duckhorn Vineyards Cabernet Sauvignon, Napa Valley, CA 2022

Dessert

Maple Cheesecake Sour cream ice cream

Chocolate Espresso Ganache Cake Pistachios and Luxardo Cherry Sorbet

Caramel Bread Pudding Alaea Red Sea Salt

Wine Pairing

Saracco Moscato d'Asti, Piedmont, Italy 2024

Tax, Gratuity and Beverages Not Included