

A Story of Love

Saturday, February 14, 2026 ~ 5:00pm to 10:00pm

\$129 per person

Amuse-Bouche

Beef Tartar

lavash, cured egg yolk, crispy capers

First Course

Burrata

confit kabocha, cilantro pesto, watercress,
unfiltered olive oil, pepitas

Second Course

Oven Roasted Black Cod

seafood, saffron broth, fregola, fennel

or

Rack of Lamb

pistachio-herb crust, eggplant purée, tzatziki foam

Third Course

Lemon-Raspberry Curd Pavlova

accompanied by a glass of Veuve Cliquot, Brut

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

CAÑA