

calabra

VALENTINE'S DAY

FIRST COURSE CHOOSE 1

SMOKED SALMON PARFAIT

Santa Barbara smoked salmon, whipped ricotta, sieved egg yolk, chives, capers, Weiser farms potato crisps

PACIFIC OYSTERS // gf rf

1/2 dozen oysters, orange blossom and champagne granita, pink peppercorn mignonette, lemon

GRASSFED BEEF TARTARE // vg

taro root chips, pickled shallot, duck fat saffron aioli, fines herb, sumac, quail egg

SECOND COURSE CHOOSE 1

SEARED DIVER SCALLOPS

black garlic parsnip puree, shaved asparagus, lemon vinaigrette, forbidden rice

MORROCAN SPICED LAMB

grassfed 1/2 rack of lamb, crispy lemon-herb potatoes, chermoula yogurt

CRISPY AUBERGINE

aji rocoto sauce, shaved vegetable and citrus salad

ADD PETROSSIAN CAVIAR TO ANY DISH +\$30

ADD SHAVED BLACK TRUFFLE TO ANY DISH +\$40

DESSERT CHOOSE 1

DESSERT PLATTER FOR TWO

flourless chocolate torte with Turkish coffee cream, assorted macarons and bons bons

\$110 PER PERSON
WINE PAIRING + \$100