

SAINT & SECOND

VALENTINE'S DAY 2024
4-COURSE DINNER \$70 PER PERSON

AVAILABLE FEBRUARY 14, 4 P.M. - CLOSE

APPETIZER

select one

SMOKED SALMON MILLE FEUILLE

puff pastry, crème fraîche, dill, preserved
lemon, "everything" spice

BEETS & WINTER CITRUS

pistachio butter, lavender, avocado honey,
micro arugula, beetroot tuile

BEEF TARTARE ON CRISPY RICE*

CAB tenderloin, yuzu, ginger, frisée, crispy
shallot, miso ranch

 Pairs well with Château de Peyrassol Rosé

SALAD

TUSCAN KALE SALAD

golden raisins, red onion, EVOO croutons,
Grana Padano, lemon vinaigrette

COCKTAILS

FILMSTAR

Christiania Vodka, passion fruit
purée, Madagascar vanilla bean,
brut rosé sidecar 18

CHOCOLATE HAZELNUT ESPRESSO MARTINI

R6 Vodka, fresh espresso, roasted
hazelnut orgeat, Mr Black Cold
Brew Coffee Liqueur, chocolate
hazelnut rim 18

ENTRÉE

select one


SKUNA BAY SALMON

cauliflower soubise, roasted romanesco,
pomelo, Castelfranco, treviso, piquillo
chimichurri

 Pairs well with Hartford Court Chardonnay

BRAISED ANGUS SHORT RIB

potato rosti, horseradish cream,
glazed baby carrots, pink peppercorn
gremolata

 Pairs well with Palmer Stone Cabernet

RICOTTA CAVATELLI

chanterelle & chestnut fricassee, Grana
Padano, fines herbes, Normandy butter

 Pairs well with Saxon Brown SBX Reserve
Chardonnay

MAPLE LEAF FARMS

DUCK BYO TACOS

duck leg carnitas, duck breast "al pastor,"
traditional condiments, housemade corn
tortillas add \$10


 Pairs well with Soliste Narcisse Pinot Noir

DESSERT

select one


CHOCOLATE TRES LECHES CAKE

strawberry, whipped cream

 Pairs well with Broadbent Tawny Port

LEMON BUTTERMILK PANNA COTTA

lemon curd, blueberry, shortbread cookie

 Pairs well with Château de Cosse
Sauternes