

SAINT & SECOND



VALENTINE'S MENU FOR TWO \$190

CHAMPAGNE TOAST
2 GLASSES OF
GOSSET GRANDE RESERVA BRUT

COURSE ONE Choice of Two

"HEART" BEETS & BURRATA
watercress, pistachio dust,
watermelon radish, champagne vinaigrette

LOBSTER BISQUE
Pacific lump crab, crème fraîche,
chive oil

COURSE TWO To Share

PRIME BEEF WELLINGTON*
chive potato purée, charred asparagus,
bordelaise

COURSE THREE Choice of Two

COCONUT PANNA COTTA
macerated pineapple, coconut chiffon,
passion fruit sorbet

WARM CHOCOLATE LAVA CAKE
graham cracker, dark chocolate mousse,
vanilla bean ice cream

RAW BAR ENHANCEMENT \$24 Per Selection

SPICY TUNA ON CRISPY RICE*
fresh ahi, dynamite sauce, wasabi
tobiko, togarashi, toasted sesame

YELLOWFIN AGUACHILE
watermelon radish, rainbow carrot
escabeche, finger lime, taro root chips

SHRIMP COCKTAIL
brown butter remoulade,
cocktail sauce, lime

6 OYSTERS*
white balsamic mignonette, cocktail
sauce, lime, seasonal selections

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For more information, go to www.P65Warnings.ca.gov/food.