

C O A S T
K I T C H E N



Valentine's Week
Saturday, February 10th to Saturday, February 17th

1st Course

Smoked Trout Velouté

Fennel / Dill / Caviar / Lemon

Paired with:

'13 Dutton Goldfield, Dutton Ranch, Russian River Valley, Chardonnay

2nd Course

Octopus Salad

Arugula / Black Olive Caramel / Lemon-Oregano Vinaigrette

Paired with:

'16 Greywacke, Marlborough, New Zealand, Sauvignon Blanc

3rd Course

Uni Carbonara

Nori / Nueske's Bacon / 62° Egg / Flying Fish Roe

Paired with:

'14 Emeritus, Russian River Valley, Pinot Noir

4th Course

Miso Ice Cream

Caramel / Savory Granola / Cocoa Nibs

Paired with:

'09 Royal Tokaji, 5 Puttonyos, Hungary

\$85 Per Person
\$120 With Wine Pairings
(+ Taxes & Gratuity)

Complimentary Champagne Cocktail