

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



**VALENTINE'S DAY**

Monday, February 14th, 2022

APPETIZER

ROASTED STRAWBERRY SALAD

Arugula, Whipped Goat Cheese, Pistachio 'Crostini', Balsamic  
VALENTINA MARIE ROSE / 2020

Or

DRESSED PT. REYES OYSTERS

Pickled Beet Mignonette, Lemon, Herbs  
JAUME SERRA CRISTALINO BRUT CAVA / SPAIN

PASTA COURSE

TRUFFLE RICOTTA GNOCCHI

Dungeness Crab, Citrus Butter, Parmesan, Shallot Bread Crumbs  
DECOY PINOT NOIR / 2019

ENTRÉE

OAK RIDGE FARM FILET OF BEEF

Rosemary Marble Potatoes, Kale, Green Peppercorn Au Poivre  
LOUIS.M. MARTINI CABERNET SAUVIGNON / 2018

Or

ALASKAN HALIBUT

Barley, Wild Mushrooms, Garlic Soubise, Mushroom Broth  
BENZIGER SAUVIGNON BLANC / 2019

DESSERT

WHITE CHOCOLATE MOUSSE

Red Berries, Cocoa Nibs, White Chocolate Bark  
SEXTON VIVIER CALIFORINA DESSERT WINE / 2016

DINNER \$80 PER PERSON

SUGGESTED WINE PAIRING \$50 PER PERSON

\*Consuming raw or undercooked items can increase your risk of foodborne illness.

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Chefs Alan Bedient & Cody Butler

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