

Valentine's

DINNER SPECIAL

PRIX FIXE MENU

\$65 PER PERSON

FIRST CHOICE OF ONE

TUNA POKE

avocado, cucumber, roasted shitake, micro scallions

CRAB CAKE

lemon aioli, horseradish, micro greens

FRIED BURRATA

fresh basil, parmesan garlic sauce, lemon vinaigrette

CHICKEN MEATBALLS

ricotta & parmesan sauce, spinach

SECOND CHOICE OF ONE

CAULIFLOWER BISQUE SOUP

SHRIMP BISQUE SOUP

NAPA GARDEN SALAD

romaine, swiss chard, kale, roasted peppers, golden beets, dates, goat cheese, toasted almonds, sunflower vinaigrette

BRUSSELS SPROUTS & APPLE

SALAD

cranberries, gala apple, red onion, Manchego, maple thyme vinaigrette



URBAN TABLE

THIRD CHOICE OF ONE

SURF & TURF

5 oz filet, lobster tail or seared scallops, asparagus, potato au gratin

AIRLINE CHICKEN

potato gnocchi, English peas, roasted mushroom au jus

MANHATTAN STRIP STEAK

peppercorn crusted, potato gnocchi, brussels sprouts, cognac sauce

BUTTER POACHED HALIBUT

Riesling hollandaise, turnips, glazed baby bok choy, fondant potatoes

GEORGE'S SEARED SCALLOPS

gruyere spaetzle, shitake mushroom, champagne butter sauce

COWGIRL BONE-IN RIB-EYE

16 oz, fried chili onions, broccolini, sweet potato soufflé **(add \$15)**

DESSERT CHOICE OF ONE

LAVENDER CRÈME BRÛLÉE

CHOCOLATE BREAD PARFAIT

Pullman bread, dark chocolate, rum, espresso, toasted almonds

FEBRUARY 14, 2019

THE FINE PRINT: * These items may be served raw or under cooked. Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness. We use nuts and nut based oils in most of our menu items. Please let us know if you are allergic to any foods.