

Valentine's

DINNER SPECIALS

FIRST

TUNA POKE 14
avocado, cucumber, roasted shitake, micro scallions

CRAB CAKE 14
lemon aioli, horseradish, micro greens

FRIED BURRATA 10
fresh basil, parmesan garlic sauce, lemon vinaigrette

CHICKEN MEATBALLS 10
ricotta & parmesan sauce, spinach

SECOND

CAULIFLOWER BISQUE SOUP 7

SHRIMP BISQUE SOUP 9

NAPA GARDEN SALAD 8
romaine, swiss chard, kale, roasted peppers, golden beets, dates, goat cheese, toasted almonds, sunflower vinaigrette

BRUSSELS SPROUTS & APPLE SALAD 8
cranberries, gala apple, red onion, Manchego, maple thyme vinaigrette



URBAN TABLE

THIRD

SURF & TURF 49
5 oz filet, lobster tail or seared scallops, asparagus, potato au gratin

AIRLINE CHICKEN 22
potato gnocchi, English peas, roasted mushroom au jus

MANHATTAN STRIP STEAK 36
peppercorn crusted, potato gnocchi, brussels sprouts, cognac sauce

BUTTER POACHED HALIBUT 29
Riesling hollandaise, turnips, glazed baby bok choy, fondant potatoes

GEORGE'S SEARED SCALLOPS 32
gruyere spaetzle, shitake mushroom, champagne butter sauce

COWGIRL BONE-IN RIB-EYE 54
16 oz, fried chili onions, broccolini, sweet potato soufflé

DESSERT

LAVENDER CRÈME BRÛLÉE 8

CHOCOLATE BREAD PARFAIT 8
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.