

# SEA & SKY

COASTAL CUISINE

## VALENTINE'S DAY FRIDAY 14<sup>TH</sup>

\$90 PER PERSON PRIX FIXE MENU / \$45 OPTIONAL SOMMELIER WINE PAIRING

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### SNACKS

FARMERS MARKET CRUDITÉS  
picked ramp ranch / caviar

POACHED OYSTERS  
champagne butter / cucumber / trout roe  
***bianchi sparkling brut paso robles california n/v***

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### FIRST COURSE

TUNA CRUDO  
fried chicken / avocado / buttermilk  
or

WINTER SQUASH BISQUE  
Parmesan / truffle  
***axr sauvignon blanc napa valley california 2023***

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### SECOND COURSE

CELERY ROOT MEZZELUNE  
"caccio pepe"  
or

LOCAL HALIBUT  
sunchoke chowder / littleneck clams  
***sea sun pinot noir california 2023***

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### THIRD COURSE

BEEF SHORT RIB WELLINGTON  
potato puree / grilled endives / bordelaise  
or

WINTER VEGETABLE TART  
herb creme fraiche / vegetable / demi glaze  
***duckhorn cabernet sauvignon, napa valley california 2023***

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### DESSERT

CHOCOLATE  
caramel / freeze dried strawberry  
or

Lemon cake  
thyme / raspberry  
***kracher cuvée auslese burgenland austria 2021***

RESERVATIONS REQUIRED / PLEASE NOTE THIS IS THE ONLY MENU WE ARE OFFERING  
TAX & 20% GRATUITY NOT INCLUDED