

catalina

KITCHEN

VALENTINE'S DAY 2017

\$95 PER PERSON (*plus tax and gratuity*)

FOR THE TABLE

STONE OVEN GARLIC BREAD WITH WHITE

TRUFFLE MOLTEN GOAT CHEESE

FIRST COURSE (*select one*)

OYSTERS

on the half shell or rockefeller



CATALINA SALAD

heirloom pickled beet, blackberry, boston bibb,
candied pecans, pt. Reyes shower

FOIE GRAS

hudson valley foie gras mousse, huckleberry jam,
charred brioche

SECOND COURSE (*select one*)

PRIME FILLET OF BEEF

ALASKAN HALIBUT

WITH CHOICE OF

Pistachio Lamb Chop
Blood Orange Gastrique
Dungeness Crab Cake
Lemon Mustard Aioli
Lobster Dynamite



CHOICE OF SIDE

Roasted Heirloom Carrots - local honey, mint oil
Lobster Mashed Potatoes
Roasted Sunchokes - chile, anchovy, crispy shallots
Gorgonzola Stuffed Wild Mushrooms
Braised White Beans and Kale
White Truffle Mac and Cheese

DESSERT

HEAVEN IN A BOX

gelato flight with warm cookies

CRÊPES SUZETTE

vanilla bean gelato

WARM CHOCOLATE SOUFFLÉ

raspberry chantilly

