

aquarius

CALIFORNIA COASTAL CUISINE

VALENTINE'S DAY 5 COURSE MENU

\$75

(Includes a glass of Prosecco sparkling wine with dessert)

TOMALES BAY OYSTERS ON THE HALF SHELL ▪ mignonette sauce ▪ lemon

OR

BAKED MONTBRIAC CHEESE ▪ olive oil tortas ▪ quince



HAWAIIAN BLUE PRAWNS ▪ brown butter ▪ green garlic ▪ basil oil

OR

GRILLED QUAIL ▪ peanut ▪ sweet soy ▪ Asian herbs



LOLA ROSA SALAD ▪ olive oil croutons ▪ toybox tomatoes ▪ green goddess dressing

OR

GRILLED ARTICHOKE ▪ drawn butter ▪ herbs ▪ aioli



BUTTER POACHED LOBSTER ▪ celery root ▪ roasted winter vegetables ▪ chive oil

OR

GRILLED ARCTIC CHAR ▪ wine braised cabbage ▪ confit potatoes ▪ whole grain mustard sauce

OR

CRISPY SKIN PEKING DUCK ▪ forbidden rice ▪ braised Asian greens ▪ lemongrass ▪ Kaffir lime

OR

PAN SEARED FILET MIGNON ▪ black trumpet mushrooms ▪ Butterball potatoes ▪ red wine jus



ESPRESSO POT DE CREME

OR

VALRHONA CHOCOLATE COVERED LONG STEM STRAWBERRIES

OR

BLUEBERRY GALETTE

19% gratuity added for parties of 6 or more.