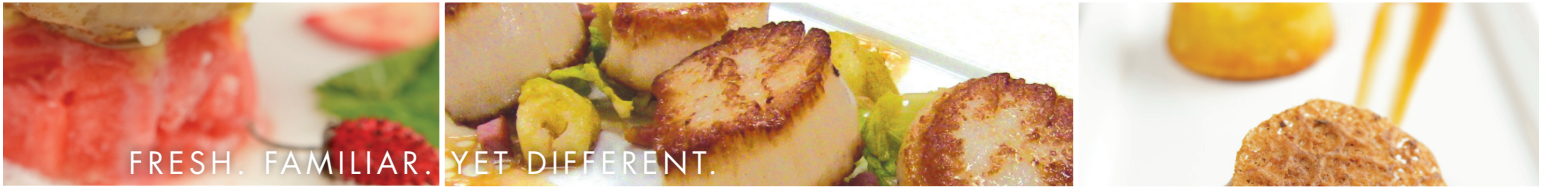




VALENTINE'S DAY MENU

Available Saturday, February 11 and Tuesday, February 14



FIRST COURSE

SANTA BARBARA SEA URCHIN Tosaka Seaweed, Jasmine, Aged Soy, Mango

SECOND COURSE

ROUGET Garlic Mustard Flower, Nicoise Olives, Pedro Ximenez Vinegar, Artichoke, Lardo

ENTRÉE COURSE CHOICE OF

SHORT RIB Stout Beer, Hops, Salsify, White Cheddar

or

BEEF BELLY Honshimeji Mushrooms, Cucumber, Young Coconut, Grains of Paradise

or

PORK COLLAR Molasses, Prunes, Sunchoke, Yogurt

FOURTH COURSE

DEMERARA SUGAR Tonka Bean, Earl Grey, Violet

DESSERT COURSE

MILK CHOCOLATE Rose Hips, Hazelnuts, Carob

Keith Willis

SUGARTOAD CHEF

Please advise your server of any dietary restriction due to a food allergy or intolerance.
The consumption of undercooked seafood and meats may increase the risk of food borne illness.

A 20% service charge will be added to parties of 6 or more.