



TOP OF THE MARKET
DINNER

Valentine's Day 2018

Four Course Menu 95

Optional Wine Pairing 40

First Course

SEA OF CORTEZ PRAWN COCKTAIL

OYSTERS by the half dozen (Chef's Selection)

JUMBO LUMP CRAB CAKE

Lemongrass Crème Fraiche, Pickled Mustard Seeds, Pea Shoots & Apple,

AHI TUNA CRUDO*

Avocado, Fresno Chile, Kumquat Jam, Furikake & Crispy Shallots

SPANISH OCTOPUS

Chorizo, Olives, Roasted Fennel & Tomatoes, Fennel Pollen Yogurt

CRISPY ARTICHOKE & BRUSSELS SPROUTS

Meyer Lemon Yogurt, Sumac, Pomegranate Seeds

Top of the Market Monchof Riesling, Mosel, 2014 3oz

Tablas Creek Patelin de Tablas Blanc, Paso Robles, 2015 3 oz

** ADD CHILLED SEAFOOD PLATTER* for an additional 59

Half Maine Lobster, Dungeness Crab, Jumbo Prawns, Mussels,

Littleneck Clams, Oysters

Second Course

FARMERS MARKET GREENS

County Line Lettuces, Candied Walnuts, Goat Cheese, Seasonal Fruit, Citrus Herb Vinaigrette

SWEET GEM CAESAR

Roasted Garlic Dressing, Brioche Croutons, Spanish White Anchovy, Pecorino Cheese

AUTUMN PEARS & BURRATA

Shaved Brussels, Balsamic Onions, Asian Pears, Crispy Prosciutto

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE

Margerum Sybarite Sauvignon Blanc, Happy Canyon of Santa Barbara, 2014 3 oz

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions



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Third Course

MESQUITE GRILLED PACIFIC SWORDFISH

Toasted Farro, Tuscan Kale, Roasted Fennel & Tomatoes, Blood Orange Butter

SCOTTISH ISLES SALMON

Braised Cipollini Onions, Butternut Squash, Brussels Leaves, Pomegranate Gastrique

SAUTEED NEW BEDFORD SEA SCALLOPS

Cauliflower, Caper-Raisin Vinaigrette, Pickled Apple, Spanish Almonds

ZA'ATAR SPICED FIJIAN YELLOWFIN TUNA*

Seared Rare, Niçoise Vegetables, Black Olive Vinaigrette, Cured Egg Yolk

DUNGENESS CRAB CIOPPINO

Mussels, Clams, Prawns, Cod, Scallops, Linguini, Herbed Tomato Broth

SOUTH AMERICAN LOBSTER TAIL

Yukon Gold Mashed Potatoes, Grilled Asparagus, Drawn Butter

ALASKAN RED KING CRAB LEGS

Fingerling Potatoes, Sautéed Spinach, Drawn Butter

CERTIFIED BLACK ANGUS FILET MIGNON

Yukon Gold Mashed Potatoes, Grilled Asparagus, Red Wine Marmalade

SLOW BRAISED SHORT RIB

Baby Root Vegetables, Yukon Gold Mash, Savoy Spinach, Horseradish

Fritz Chardonnay, Russian River Valley, 2014 3 oz

Laird Family Estate "Jillian's Blend", Napa Valley, 2013 3 oz

DESSERT

CLASSIC CRÈME BRULÉE

CHOCOLATE HAZELNUT BAR

GEORGIA PEACH CHEESECAKE

KEY LIME PIE

VANILLA PANNA COTTA

Lustau Solera Reserva, "Pedro Ximenez" Sherry, San Emilio, Spain NV 3 oz

Michele Chiarlo "Nivole" Moscato D'Asti, Italy, 2014 3 oz