

CABANA COVE
VALENTINE'S DAY

MENU

AMUSE

FIRE & ICE OYSTER DUO

Broiled Bone Marrow, Cucumber Mignonette

STARTERS

(choice of one)

Royal Oyster, Muscadet, France

ROASTED BABY BEET SALAD

Hazelnut, Truffle, Mache, Strawberry Gastrique

TUNA CRUDO

Kalamata Olives, Grapefruit, Avocado, Crispy Shallot

VICHYSOISE

Creme Fraiche, Dungeness Crab, Field Herbs

GRILLED OCTOPUS

Piquillo Pepper, Walnut, Mojo Verde, Fennel Salad

MAIN

(choice of one)

Lingua Franca, Pinot Noir

GRILLED LAMB LOIN

Asparagus, Potato Pave, Pinot Noir Jus, Gremolata

MARY'S CHICKEN BREAST

Wild Mushrooms, Creamy Polenta

BRANZINO

Poblano Succotash, Corn Puree, Celery

BUTTERNUT AGNOLOTTI

Ricotta, Brown Butter Fonduta, Sage Oil

DESSERT

(choice of one)

CHOCOLATE OPERA CAKE

Chocolate Mousse, Chantilly Cream

GELATO OR SORBET

Grand Mariniere Macerated Berries, Mint

Supplemental Wine Pairing \$29

\$99+Tax & Service Charge

| 4PM-10PM | 650-857-0787