

February 14, 2024

VALENTINE'S DAY 2024

RUSTIC CANYON

beets & berries: avocado, quinoa, buckwheat, amaranth, & walnut
carta da musica: crisp sardinian flatbread, leaves, herbs, flowers, & montasio cheese
double-shucked peas, white chocolate, & macadamia...version 2024
'pink moon' oysters on the half shell, pink guava mignonette
avocado stuffed with dungeness crab salad, cherimoya sauce
Transparent Sea prawn cocktail, persimmon, & horseradish
Smallhold oyster mushrooms...charcoal-grilled with lion's mane miso
ricotta gnocchi, *Tutti Frutti* peas, green garlic, & pistachio
rice-flour battered sprouting cauliflower, citrus, & vadouvan curry
baja bay scallops & *Weiser Farms* sunchoke in XO sauce
duck pithivier, red wine-braised cabbage, rhubarb, & balsamico
pork belly, strawberry sofrito, '8-row flint' corn polenta, fennel, & pine nut
prime *Brandt Beef* sirloin cap, radicchio 'tardivo', & sauce bordelaise
warm brioche french toast, *Dandelion* chocolate, cashew, & cocoa nibs
lightly-poached berry trifle, lavender sponge, & lemon
'makrut' lime leaf panna cotta, rhubarb, & kumquat

Choose 6 dishes per table to share.....	125 per person
Choose 8 dishes per table to share.....	175 per person
Sommelier's wine pairing.....	75 per person

sous chefs: **elijah g deleon and dominic wohlfart**
lead line cook: **yesie mejorado**
chefs de partie: **diego orellana, kinsey powell, roman ramirez,**
anthony espinoza, jack harper, brandon chen
chef/owner: **jeremy fox**

A 4% charge is added by the restaurant to all checks to help offer fully-covered healthcare to our employees. please let us know if you have any questions.

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