

Valentine's Day at Tavern

oysters on the half shell for two
with preserved lemon mignonette
supplemental \$10 per guest

salad of chicories
with cara cara oranges, burrata, avocado & almond-salsa verde

tehachapi grain lasagna
with asparagus, snap peas, squash purée, fromage blanc & pistou

wild mushrooms
with polenta, swiss chard, mascarpone & gremolata
or

black bass
with fennel purée, winter citrus & green olives in green harissa
or

grilled veal chop
with cannellini beans, bitter greens & mustard butter
or

grilled beef porterhouse for two
with chimichurri & sautéed spinach
supplemental \$25 per guest

caramel chocolate cake
with passion fruit & almond tuile

\$98 per guest
\$55 supplemental wine pairing

to reserve please call:
310.806.6464

**BE MY
VALENTINE**

