

# nightcap



HAPPY VALENTINES DAY



## SNACKS

### HOUSEMADE PRETZEL

*whipped dill garlic butter, pickled  
mustard seed*

6

### CRISPY BRUSSEL SPROUTS

*shishito jam, togarashi peanuts,  
sesame, herbs*

9

### CHEESE PLATE

*von sorman, pear butter, vanilla,  
candied almonds*

15

### WAYGU BEEF TARTARE

*black currant, hazelnut, mustard,  
garlic lavash*

20

## APPETIZERS

### ROASTED BUTTERNUT SQUASH SOUP

*green curry granola, grapefruit, yogurt*

10

### ROASTED BEETS

*green apple, buttermilk gel, crispy quinoa, horseradish vinaigrette*

12

### CRISPY PICKLED CAULIFLOWER

*chick peas, herb aioli, chili*

13

### MAPLE GLAZED PORK BELLY

*kohlrabi, pine nuts, bartlett pears, white truffle*

15

### TUNA CRUDO

*yuzu, coconut, ginger, jalapeño*

16

{chef}

Drew Dunston

{sous chef}

Adam Winters

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## MAINS

### SWEET POTATO GNOCCHI

*housemade ricotta, kale, pickled tomato*

18

### ROASTED CHICKEN BREAST

*potato dauphine, black garlic, maitake mushroom, truffle jus*

26

### SEARED ORA KING SALMON

*bok choy collards, pork belly, bartlett pears, miso gastrique*

28

### GRILLED HANGER STEAK

*carrot butter, shallot rings, cilantro chimichurri*

32

## SWEET

### KEY LIME CHURRO

*torched meringue, lime curd, sour cream gelato,*

12

### SWEET POTATO CUSTARD

*cranberry gel, ginger cookie, lime sherbet*

12

### DARK CHOCOLATE CREMEUX

*avocado sorbet, ancho jam, puffed caramel rice*

13

### BANANA SPLIT FOR TWO

*chef selected house made ice creams and accoutrements*

16

{chef}

Drew Dunston

{sous chef}

Adam Winters