

Valentine's Day Dinner

"One cannot think well, love well, sleep well, if one has not dined well." – Virginia Woolf



Appetizers

- hummus 24** vg
garbanzo, smoked paprika, naan
- lobster arancini 29**
saffron aioli, chives, parmesan
- beef carpaccio* 32**
crostini, balsamic, parmesan, tomato,
garlic aioli
- black pepper-crust ahi 32** gf
mango, avocado, radish



From the Garden

- caesar salad 24**
romaine hearts, ciabatta crostini,
parmesan, caesar dressing
- market salad 22** vg/gf
baby greens, manchego, cranberries,
apple, pecans, champagne vinaigrette
- oven-roasted tomato soup 24** vg
crème fraîche, chives, manchego crouton



Desserts

- torta al caffe 20**
amaretto, sbrisolona, espresso
- key lime trifle 17**
bavarian, amaretti graham, mixed berry compote
- limoncello butter cake 20**
lemon bavarian cream, strawberry gelato
- house-made gelato or sorbet 13**



A Two Hour Luxury Brunch Experience

v=vegan vg=vegetarian gf=gluten free

*A 20% Staff Charge and 5% House Charge are added to menu prices. The entire Staff Charge is distributed to service personnel; the House Charge is retained by the Hotel to cover administrative, non-labor costs and is not a tip, gratuity or service charge for employees. All prices and charges are subject to applicable taxes, currently 7.75%. Additional gratuities may be offered at your discretion. Please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Beverage



Wine

sparkling

prosecco, luca paretti, veneto, it	18/82
cremant de limoux, faire la fete nv, languedoc, fr	19/88
prosecco rosé, jules, veneto, it	21/100
champagne, g.h. mumm, reims, fr	29/155

white

dry riesling, forge, finger lakes, ny	19/75
chardonnay, post & beam by far niente, napa, ca	29/110
sauvignon blanc, frog's leap, napa, ca	24/94
sauvignon blanc, paul buisse, loire, fr	24/95
assyrtiko, gai'a, nemea, gr	18/72

rosé

symphonie, saint marguerite, provence, fr	24/98
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red

pinot noir, ken wright cellar, willamette valley, or	22/86
pinot noir, bernardus, santa lucia, ca	26/100
chianti classico, tenuta di nozzole, tuscan, it	20/79
cabernet sauvignon, grgich hills, napa, ca	31/120
aglianico 'l'atto,' cantine del notaio, basilicata, it	28/110

dessert

sauternes, château laribotte, fr	16/77
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sommelier wine recommendations

limited availability

	bottle
chardonnay, pahlmayer jayson, napa, ca	120
chardonnay, rochioli, russian river valley, ca	140
picpoul de pinet, paul mass, fr	75
grenache rosé, kokomo, dry creek valley, ca	68
pinot noir, belle glos, santa lucia highlands, ca	110
pinot noir, au bon climat, santa barbara, ca	155
cabernet sauvignon, cyrus, alexander valley, ca	160
cabernet sauvignon, dariush, napa, ca	245

Cocktail Hour

hayreddin barbarossa 21

tequila, pomegranate liqueur, lemon, orange, agave, blackberry, orange bitter

francis drake 22

rum, fino sherry, dry vermouth, simple, lime, mint

blackbeard 24

scotch, pineapple rum, piment d'espelette, coconut water simple, pineapple, lime

mary read 22

gin, prickly pear, lemon, aperol

bartholomew roberts 25

dark rum, apricot, orgeat, pineapple, coffee, kahlua

hippolyte bouchard 22

vodka, lillet rose, white creme de cacao, grenadine, curocaco, lime

Spritz Life

the sundeck spritz 22

limoncello, gin, italicus, lemon juice, soda

sunset mule 21

whiskey, rum, lime, angostura chocolate, ginger beer

forget about it 23

rhubarb, aperol, white vermouth, watermelon, prosecco, soda

Temperance (non-alcoholic)

calico jack 15

lyre's dry london spirit, berry mix, elderflower, lemon, soda

cheung po tsai 15

lyre's white & dark cane, demerara, lime, mint

Cold Brews

beer on tap 12

red trolley ale
ballast point hazy ipa
peroni nastro azzurro
modelo especial lager

beer by the bottle

firestone 805 12
peroni, stella, corona, pacifico,
coors light, bud light 10
peroni 0% 9

