

ok omens

VALENTINE'S DAY

menu 95

optional wine pairing 49

APPETIZER

pink scallops with kiwi and dashi gelée

or

badger flame beets, Cameron verjus, celery root remoulade, walnut oil

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caviar, potato rosti, crème fraîche, scallion **20. supplement**

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dinner rolls, house made smoked butter•

SALAD

dungeness crab, visser's farm endive, watercress, crab fat dressing, croutons

or

grilled leeks, braised salsify, brown butter shiitake sauce, hazelnuts

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ENTREE

sablefish, grilled cabbage, butter sauce

or

steak au poivre, duchesse potatoes

or

vol au vent, black trumpet mushrooms, kojinut squash

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DESSERT

choux au craquelin with chocolate crème diplomat

or

citrus sorbet, blood orange, mandarine and champagne

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chances of food borne illness

**wild mushrooms are not an inspected product