

a.kitchen

VALENTINE'S DAY 2017

CHEF DE CUISINE JON NODLER
EXECUTIVE CHEF ELI KULP

TO START: CHOOSE TWO

Hamachi Crudo

crispy rice, hot mustard

Seafood Salad

lemon, Japanese mayo

Spiced Cauliflower

avocado, black garlic

White Bean Hummus

harissa

Winter Greens

Caesar vinaigrette

Beef Tartare

crispy potato skins, béarnaise

CHARCOAL GRILL: CHOOSE ONE

Roast Pork

winter squash, apples

Seared Scallops

pistachio, sweet potato

Chicken and Dumplings

mushrooms

Whole Branzino (for 2)

grilled lime, cabbage

1/2 Duck (for 2)

rice flour pancakes, duck rilette

Dry aged Steak (for 2) +40

crispy potatoes, salsa verde

SUPPLEMENTS

1/2 Dozen Oysters

Grilled Focaccia

VALENTINE'S DAY WINE PAIRING +30

*consuming raw or undercooked foods may increase
your chance of foodborne illness.
20% gratuity will be added to parties of 6 or more*