

PELICAN GRILL & BAR

VALENTINE'S DAY | WEDNESDAY, FEBRUARY 14, 2018

AMUSE

DUNGENESS CRAB

cauliflower panna cotta, black truffle

Chandon 'Etoile' Brut, California

STARTERS

please select one

FOIE GRAS TERRINE

caramelized apples, apple powder, cider gastrique, walnut crumble, brioche

BABY BEET SALAD

goat cheese, hazelnuts, blackberry sorbet, nasturtium, beet romesco,
mustard vinaigrette, chive blossoms

DIVER SCALLOPS

romanesco, crispy prosciutto, apples, chanterelle soup, tarragon oil

Duckhorn, 'Migration,' Pinot Noir, Russian River Valley, 2015

ENTRÉES

please select one

PISTACHIO-CRUSTED LAMB LOIN

shepherd's pie croquette, caramelized cipollini, butternut squash purée, lamb jus, red vein sorrel

SPANISH TURBOT

braised baby leeks, pancetta jam, parsnip purée, saffron sabayon, kale chip

LOBSTER-CRUSTED BONE-IN FILET

mushrooms à la grecque, green peppercorn sauce

Trefethen, Chardonnay, Napa Valley, 2015

-or-

Honig, Cabernet Sauvignon, Napa Valley, 2014

DESSERTS

please select one

LIMONCELLO BABA

bing cherry compote, chantilly cream and lemon curd

MACCHIATO

coffee chocolate mousse, salted caramel center, macadamia brown butter cake

\$120 per adult | **\$160** per adult with wine pairing

excludes additional alcohol, tax & service charge