

urban

HILL

Valentine's Day 2023

First

Peekytoe Crab Cake

miso-squash purée, pickled apple slaw, dill

-or-

Beet Carpaccio

yuzu koshō honey, castelfranco, malt vinegar aioli

La Valentina Cerasuolo d'Abruzzo Rosato, San Valentino, Italy 2021

Second

Malaspina Oysters

american caviar, strawberry sorbet, basil

-or-

Citrus Salad

fromage blanc, almond, pickled raisins, fennel

Selbach Incline Riesling, Mosel, Germany 2020

Main

Roasted Duck Breast

celery root purée, brussels sprouts, pecans, duck confit, pomegranate glaze

-or-

Wood Fired Grass-Fed Hanger Steak

smoked chanterelles, roasted fingerling potatoes, poblano jus

-or-

Potato Gnocchi

maitake mushrooms, sage brown butter, ricotta salata, lemon, capers

Brady Cabernet Sauvignon, Paso Robles, California 2020

Dessert

Double Chocolate Cupcake

chocolate dipped strawberry

- or -

House Sorbet

Dow Tawny Colheita, Douro, Portugal 2007

\$ 90 PER PERSON
WINE PAIRING \$ 45

Executive Chef Nick Zocco - Executive Pastry Chef Jessie Rae Nakoneczny - Beverage Director Bijan Ghiai
*consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
20% gratuity applied to parties of 6 or greater.