

# urban HILL

## Valentine's Day 2024

### First

#### Gambas al Ajillo

shrimp, smoked paprika, garlic, sherry

Pazo Cilleiro Albariño 2021

~or~

#### Porcini Mushroom Soup

roasted chestnut

Albert Bichot Bourgogne Vieilles Vignes de Pinot Noir 2020

### Second

#### Winter Salad

castelfranco, frisée, arugula, citrus, marcona almonds,  
point reyes blue, tangerine vinaigrette

Commanderie de la Bargemone Rosé 2022

~or~

#### Burrata Toast

speck, fig preserves, fines herbs

Château Recougne Bordeaux Blanc 2021

### Main

#### Potato Gnocchi

artichoke, pecorino, lemon, capers, sage brown butter sauce

Baileyana Firepeak Chardonnay 2018

~or~

#### Golden Eagle Sablefish

forbidden rice, red curry, bok choy

Matanzas Creek Sauvignon Blanc 2022

~or~

#### Wood Fired Creekstone Farms Prime "Flat Iron"

black pepper parmesan "au gratin" potato, broccolini, bordelaise

RouteStock Cabernet Sauvignon 2022

Add maine lobster 24, caviar 15, black truffle 25

### To Finish

#### Nutella Bundt Lava Cake

hazelnut devil's bundt cake, nutella ganache, espresso anglaise, chocolate chantilly

Broadbent 10 year Malmsey Madeira

~or~

#### Strawberry Pavlova

crispy meringue, strawberry crème, vanilla roasted strawberries

Château Cantegril Sauternes 2017

**\$95**

**SOMMELIER SELECTION \$45**

*Executive Chef Nick Zocco - Executive Pastry Chef Chris Straughan - Beverage Manager 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. 2% gratuity applied to Culinary Team appreciation.

