

# urban

## HILL

# Valentine's Day 2025

### — First —

#### Day Boat Scallops

arancini, saffron aioli, kumquat, frisée

~ or ~

#### Wild Mushroom Toast

taleggio, shaved speck, castelvetro olives, leaviness sourdough

*Domaine du Prieuré Crémant de Bourgogne, Burgundy, France*

### — Second —

#### Black Pepper & Duck Fat Potato Pavé

caper aioli, poached egg, provolone piccante

~ or ~

#### Chicory Salad

fennel, mandarin, dill, toasted pepitas, caesar dressing

*Martin Woods Rosé 2019, Willamette Valley, Oregon*

### — Main —

#### Potato Gnocchi

spinach and leek fondue, sweetie drop peppers, parmigiano reggiano, preserved lemon, fried leeks

*Commando G "El Hombre Bala Blanco" Albillo Real 2021, Sierra de Gredos, Spain*

~ or ~

#### Wood-Fired Creekstone Farms Bavette

ancho chile coffee rub, parsnip-potato purée, broccolini, bourbon mustard sauce

*Famille de Boel "Aleph" Côte-du-Rhône Villages 2022, Massif d'Uchaux, France*

~ or ~

#### Black Striped Bass

tom kha chimichurri, forbidden rice, miso-carrot purée, crispy fried romanesco

*Scythian Wine Co. "Revolution" 2023, Cucamonga Valley, California*

### — To Finish —

#### Petit Gâteau

devil's food cake, strawberry mousse, brownie bisquit, chocolate glaze

~ or ~

#### Raspberry Macaron

whipped ganache, raspberries, gold flake

*Broadbent Malmsey Madeira 10-year*

\*upgrade any course **Lobster 24 Caviar 18 Winter Truffle 28**

**\$95 PER GUEST | \$45 SOMMELIER SELECTION**

Executive Chef Nick Zocco - Chef de Cuisine Blake Schumpert - Beverage Manager Katie Forstner - Pastry Chef Jane Bayle  
20% gratuity added for parties six or more. 2% gratuity applied to Culinary Team appreciation, removable upon request.

\*consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness