

urban

HILL

Valentine's Day 2026

— First —

Torched Sablefish Crudo*

winter citrus, yuzu & wasabi aioli, olive, aleppo pepper

~ or ~

Cacio e Pepe Arancini

caper aioli, preserved lemon, arugula pesto

Mary Taylor Prosecco Extra Brut di Brescia, Montecchio Maggiore, Italy

— Second —

Potato Leek Soup

black truffle, chive crème fraîche, croutons

~ or ~

Winter Kale Caesar

crispy fried calabrese, pecorino, black garlic dressing, anchovy breadcrumbs

Alzania Rosado 2024, Navarra, Spain

— Main —

Vegetable “No Noodle” Lasagna

tomato coulis, eggplant, zucchini, celeriac, mushroom, whipped truffle ricotta

Ruche Pinot Noir 2024, Willamette Valley, Oregon

~ or ~

Zabuton Wagyu Steak*

hatch chile bourbon demi-glace, charred broccolini, whipped potato

Canard 'Resurgence' Cabernet Sauvignon 2021, Paso Robles, California

~ or ~

Five-Spice Asian Sea Bass

tomato seafood broth, creamy fregola sarda, bok choy

Gallica Albariño 2024, Lodi, California

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

— To Finish —

Honey-Rose Panna Cotta

raspberry sorbet, honeycomb, sable cookie crumb

~ or ~

Red Velvet Lava Cake

brown butter ice cream, cocoa nib tuile

Vieira de Sousa Fine White Port

SATURDAY, FEBRUARY 14

\$105 PER GUEST | \$60 SOMMELIER SELECTION



BOOK
NOW!