

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

L'Origan 'Aire' Brut Nature Cava 2020, Catalonia, Spain

— 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

La Valentina 'Spelt' Montepulciano 2021, Abruzzo, Italy

~ or ~

Zabuton Wagyu Steak*

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

Bucklin 'Bedrock' Cabernet Sauvignon 2023, Sonoma, California

~ or ~

Five-Spice Asian Sea Bass

tomato seafood broth, creamy fregola sarda, bok choy

Pierre Sparr Pinot Gris 2023, Alsace, France

*upgrade any course **Lobster 24 Caviar 18 Winter Truffle 28 Foie Gras 26**

— 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

Executive Chef Nick Zocco - Chef de Cuisine Blake Schumpert - Beverage Manager Katie Forstner - Pastry Chef Erin Taylor

20% gratuity added for parties six or more, adjustable upon request. 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