

VALENTINE'S DAY

Tuesday, February 14, 2023 | 5PM - 9PM

\$90 per-person + tax + gratuity



appetizer (choice of)

PNW Half Shell Oysters

white chocolate sambal chile mignonette

Strawberry Bruschetta

wild rocket | basil | mint | balsamic | chocolate hazelnut mascarpone | grilled baguette

Ancho-Honey Glazed Duck Breast

parsnip puree | lime | cocoa nibs | arugula | luscious lemon oil

second course (choice of)

Poached Gulf White Prawns

white chocolate buerre fondue | orange cauliflower puree | ginger | blood orange

Cocoa and Chile Dusted Pork Chicharron

goat cheese artichoke puree | lime | grilled artichoke | fresno chile pickles

Roasted Carrot and Coconut Soup

carrot-almond romesco | cocoa nibs | heirloom carrots | pea tendrils

entrée (choice of)

Pan Seared Arctic Char

white chocolate pistachio pipian | honey braised fennel | sweet potato pave | pistachio-pomegranate gremolata

Cocoa-Espresso Prime Short Rib

vanilla potato puree | petite turnips | red chile chocolate port reduction

Roasted Mushroom and Black Truffle Tart

savory dark chocolate tart | dandelion greens | roasted tomato | chocolate-porcini dust | chocolate olive oil

dessert (choice of)

Dark Chocolate Cake

cherry mascarpone ice cream | caramelized white chocolate | candied orange

Chocolate-Banana-Hazelnut Bread Pudding

banana custard | hazelnut caramel | hazelnut candy



Signature Cocktails

SANGRIA	\$12
CFK GARDEN BLOODY MARY	\$14
GARDEN PARTY bombay sapphire gin triple sec rosemary basil syrup lemon	\$16
MIDNIGHT IN MOIRES FEW cold brew bourbon frangelico kahlua licor 43 coffee chantilly cream cinnamon sugar	\$15
CHERRYWOOD bulleit bourbon chocolate bitters luxardo old fashioned simple syrup apple hickory smoke	\$18
DOVETAIL tequila jalapeño agave nectar grapefruit lime	\$14
HOLY HAND GRENADE grey goose chambord pineapple lime house grenadine	\$16
NAKED AND FADED mezcal aperol grand marnier lime CNTR CBD sparkling water	\$17
ALL HAIL THE QUEEN redwood lost monarch whiskey old fashioned syrup lemon orange campari egg whites	\$16
BAD MEDICINE busnel apple brandy tuaca house apple spice syrup lemon sage orange bitter ginger beer	\$16
STAFF MAGIC vodka frangelico modern times cold brew kahlua	\$15
THAT MONTSERRAT MYSTIQUE licor 43 half & half lime house whipping cream	\$14
WHERE THERE'S SMOKE mezcal pineapple benedictine lime agave apple hickory smoke	\$17
ROOM WITH A VIEUX redwood pipe dream bourbon benedictine disaronno sweet vermouth peychaud's bitters cinnamon smoke	\$18
WE WILL BE QUITE BUZZED SOON barr hill gin lemon house vanilla syrup CNTR CBD sparkling water	\$17

Rotating Beer Taps

Our taps rotate often to bring you fresh flavors from local brewers. Ask your server about our current selection of seasonal beer. **\$8**

Wine On Tap

Starborough, Sauvignon Blanc, Marlborough, New Zealand 2021	glass \$13 carafe \$40
Dry Creek, 'Heritage', Zinfandel, Sonoma, California 2019	glass \$17 carafe \$50

Wine by the Glass

Sparkling La Marca, Prosecco, Veneto, Italy NV	\$12
White Robert Renzoni, Pinot Grigio, Temecula, California 2021	\$12
Marshall Stuart, Sauvignon Blanc, Contra Costa County, California 2021	\$11
Saracco, Moscato D'asti DOCG, Castiglione Tinella, Italy 2021	\$14
Monte de Oro, Viognier, Temecula, California 2020	\$16
Matanzas Creek, Chardonnay, Alexander Valley, California 2019	\$20
Blush Fleur de Mer, Rosé, Cotes de Provence, France 2021	\$16
Red Cloudline Cellars, Pinot Noir, Willamette, Oregon 2020	\$20
Marshall Stuart, Cab Franc, Contra Costa County, California 2015	\$15
Peltzer Family Cellars Malbec, Temecula, California 2019	\$16
Vina Robles, Cabernet Sauvignon, Paso Robles, California 2019	\$16
Tooth & Nail, Red Blend, Paso Robles, California 2020	\$16
Doffo, Syrah, Temecula, California 2017	\$21