



SMALL BARN

VALENTINE'S DINNER \$75

AMUSE BOUCHE

West Coast Oyster | Agua Chili | Red Chili AND **Kennebec Crisp** | Caviar | Crème Fraiche | Dill

STARTER

Please select one

Roasted Beet Salad GF | Temecula Valley Honey | Greek Yogurt | Candied Almonds

Local Organic Greens VE | Shaved Fennel | Laura Chenel Goat Cheese Pistachios
Medjool Dates | Champagne Vinaigrette

Organic Butternut Squash Soup VE | J. R. Organics | Coconut Foam | Toasted Pepitas | Chili Oil

Ahi Tuna | Hawaiian Line Caught | Avocado | Pickled Sesame Cucumber | Ginger Vinaigrette

ENTRÉE

Please select one

Roasted Petaluma Chicken | Mole Negro | Avocado Lime | Crisp Arbol Chili Potato | Cilantro

Moroccan Prime Short Rib | Kabocha Squash Puree | Pan Fried Kale | Red Pepper & Raisin Relish

Pan Roasted Salmon GF | Red Curry Polenta | Serrano Winter Slaw | Spicy Micro Greens

Organic Japanese Eggplant V | Coconut Milk | Grilled Organic Broccolini | Spicy Peanut

Whole Roasted Baja Seabass | Turmeric & Thai Fish Sauce | Organic Lettuce

Fresh Local Herbs | Spicy Cashew Sauce

Shared dish for two / Allow 30 minutes

32 oz Australian Wagyu Tomahawk | Bone Marrow Truffle Butter | Red Wine Reduction +
\$80 Supplement

Shared dish for two / Allow 30-45 minutes

DESSERT

Shared for two; please select one

Rustic Apple Galette | Market Apple | Toasted Pistachios & Pecans | Vanilla Ice Cream

Chocolate Cake | Miso Caramel | Whipped Pepper Cream | Salted Caramel Gelato

Chocolate Chip Cookies | 2 Chocolate Chip Cookies | Miso Almond Milk

VE = Vegetarian | V = Vegan | GF = Gluten free

Consuming raw or undercooked meats, shellfish, seafood or eggs may increase your risk of food borne illness