



SMALL BARN

VALENTINE'S DINNER \$90

STARTER

Please select one

Foraged Mushrooms | Enoki | King Oyster | Manchego Cream | Black Pepper | Lemon Zest

Soy Maple Gnocchi | Potato Gnocchi | Roasted Butternut | Shaved Brussels | Toasted Cashews

Crispy Brussels | Pork Belly | Agave | Sesame | Miso | Sunny Side Egg

Beef Carpaccio | Filet Mignon | Salsa Verde | Fried Capers | Grated Manchego | Charred Baguette

ENTRÉE

Please select one

New York Steak Au Poivre | Potato Gratin | Peppercorn Brandy Sauce | Charred asparagus

Pan Roasted Petaluma Chicken GF | Pistachio-Basil Pesto | Arugula & Tomato Salad

Wild Atlantic Salmon | Spiced Nut Mole | Sautéed Black Kale | Radicchio | Butternut Herb Butter Farro

Steak Frites GF | 10 oz New York | Spring Onion Vinaigrette | Herbed Frites | Charred Onion Fresno Chile

Australian Wagyu Tomahawk | 32 oz | Red Wine reduction & Bone Marrow Truffle Butter

Shared dish for 2 | Allow 45 minutes

+\$80 Supplement

DESSERT

Please select one

Valentine's Butter Cake | Strawberry Compote | Brown Sugar Crumble

Strawberry Crisp | JRO Strawberry | Puff Pastry | Citrus Vanilla Whip

Ube Panna Cotta | Ube | Honeycomb | Matcha White Chocolate | Blackberry

Cordillera Chocolate Chip Cookies | House Almond Milk

ADD ON SIDES

Herb Pomme Frites | Manchego | White Truffle Aioli 10

Side Arugula Salad V 8

Charred Broccolini V 8

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

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