



ST. VALENTINES DAY 2023

FIRST

Dungeness Crab Salad

Sturgeon caviar, winter citrus, celery root,
aioli, fines herbs.

Fresh Ricotta

Spaghetti squash, pea shoot,
shiso, sesame, tamari.

SECOND

Duck Breast Galantine

Chrysanthemum, turnip, satsuma,
seven seed sprinkle, honey banyuls vinaigrette.

Carolina Gold Rice Fonduta

Perigord truffle, butternut squash,
parmesan, shio koji.

MAIN

Ft. Bragg Black Cod

Wild mushroom, bloomsdale spinach,
beurre rouge, crispy buckwheat.

American Wagyu Zabuton Steak

Creamed nettles, sunchoke,
sauce bordelaise.

Turkish Manti Dumplings

Baharat spiced carrots, manouri cheese,
labneh, almonds, chili oil.

DESSERT

Meyer Lemon Curd Canolli

Pistachio, kumquat, Campari caramel.

Bittersweet Chocolate Pave

Whipped milk chocolate ganache,
espresso soaked dates, sesame coco-nib brittle.

BUBBLES

Champagne Roederer Brut "242" 25
Reims | NV

Juvé & Camps Brut Rosé Cava 15
Penedes | NV

WHITE

Riesling, Trimbach 17
Alsace | 2019

Xarel-Lo, Can Sumoi 13
Penedes | 2021

Chenin Blanc, Foxen "Old Vines" 13
Santa Maria Valley | 2021

Chardonnay, Melville "Estate" 18
Santa Rita Hills | 2021

RED

Pinot Noir, WK Wines 16
Willamette Valley | 2018

Côtes-du-Rhône, Saint Cosme 12
Rhône Valley | 2020

Bordeaux, Château de Landiras 15
Graves | 2018

Zinfandel, Turley "Old Vines" 18
California | 2020

BEER AND CIDER

Golden State Cider "Mellow Green" 9
Sonoma County, 6.5% ABV

Moonlight "Reality Czech" Pilsner 10
Santa Rosa, 4.9% ABV

Moonlight "Bombay by Boat" IPA 10
Santa Rosa, 6.2% ABV

North Coast "Old Rasputin" Stout 8
Ft. Bragg, 9.0% ABV

North Coast "Red Seal" Ale 7
Ft. Bragg, 5.4% ABV

Bitburger "Drive" Alcohol Free Pilsner 6
Germany, 0.0%ABV

\$125 PER PERSON

uccello
L O U N G E

