

Romance on the Hill



**:: FRIDAY & SATURDAY ::
:: FEBRUARY 10 & 11, 2017 ::**

PRIX FIXE MENU

Amuse

Foie Gras Pate, Strawberry Dust, Tondo, Brioche

First

Capay Farms Little Gem Lettuce,
Persimmon, Cranberry Reduction, Greek Yogurt Dressing,
Chevre, Toasted Almond Crumble

Second

Petite Fillet, Deviled Lobster Tail,
Happy Boy Farms Organic Spinach,
Yellow Finn Duchess Potato, Green Peppercorn Demi

Third

Valrhona Chocolate Magic Box

Executive Chef: Michael Wong
Executive Sous Chef: Chad Bayless



Seatings from 3pm – 9pm

\$79 per adult

\$99 with wine pairing

\$49 per child (ages 4–12)

(prices exclude tax & gratuity)

FOR RESERVATIONS – PLEASE CALL 415-616-6940