

2018 valentine's day at a.o.c.

\$115 per person not including tax, gratuity or beverages
\$40 per person supplemental wine pairing

please choose one dish from each section

to start

winter citrus, mizuna, kumquat vinaigrette, castelvetroano & feta
baked ricotta, marinated baby artichokes, soft herbs & sundried tomato
young broccoli focaccia, cipollini onion, burrata & bagna cauda
pea pancakes, dungeness crab, lemon & red onion cream
hamachi crudo, red pepper, thai chile, cilantro & avocado

and then

ricotta gnocchi, maine lobster, smoked tomato & pea shoots
soft polenta, wild mushrooms, mascarpone & swiss chard
oven-roasted manila clams, sherry & green garlic
spanish fried chicken, romesco aioli & chile-cumin butter
grilled asparagus, parmesan pudding, dijon & mustard breadcrumbs

more good stuff

roasted root vegetables, carrot purée, turmeric & carrot top pistou
"triple threat" farro, baby broccoli & long cooked cavolo nero
wood-roasted trout, pancetta lentils, guajillo labneh & lime
grilled salmon, green beans, chorizo vinaigrette, almonds & crème fraîche
braised pork cheeks, saffron risotto, blood orange & meyer lemon
half chicken "ode to zuni"—panzanella, fennel & green olives
(for two)
lamb shank, quinoa, millet, barley, greek yogurt, golden raisins & harissa
(for two)
grilled rib eye steak with fried potatoes, rapini & chimichurri
(for two - \$20 supplement)

for dessert

two cheese with accompaniments
apple bomb cake with white chocolate mascarpone mousse & rose water coulis