



# Citron

## *Chef Warren Cordoba's Valentine's Day Favorites*

*Four Course Prix Fixe Menu  
Served with a Complimentary Kir Royale*

### Oysters and Pearls

Truffled Sabayon Tapioca pearls with Pacific Oysters, and Osetra Caviar

### Alaskan Crab Parfait

Alaskan King crab parfait, served with avocado, cucumber, and tomato Gelee

### Roasted Lobster & Diver Scallops

Served with white and green asparagus, black Trumpet mushrooms, and finished with a champagne Beurre Blanc

### Cherry Tartlet

Port macerated cherry Tartlet, served with Grand Marnier cream,  
Lebanese gelato and candied berries

**\$69**

*Tax and Gratuity not Included*

## *Valentine's Wine & Cocktail Specials*

### *WINE*

Veuve Clicquot Yellow Label

100

Domaine Carneros Pinot Noir, Napa

75

Kenwood Jack London Cabernet, Sonoma

55

Seven Hills Merlot, Columbia Valley

50

Pfendler Chardonnay, Sonoma

50

### *COCKTAILS*

#### **Pomelo Italiano**

Sugar Rim, Grapefruit Vodka, Campari, Splash of Grapefruit

10

#### **Ritual 75**

Plymouth Gin, Lemon, Simple Syrup, Champagne

10

#### **London Peach**

Absolut Peach, Apple Juice, House made Spiced syrup,  
Lemon, Basil Leaves

10



EXECUTIVE CHEF WARREN CORDOBA

WE ARE COMMITTED TO PURVEYORS THAT SUPPORT LOCAL, ORGANIC AND SUSTAINABLE FARMING PRACTICES CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES

20% GRATUITY APPLIES TO PARTIES OF 6 OR MORE  
CORKAGE FEE \$ 30 MENU AVAILABLE 6 PM- 10 PM