

Isix Valentine's Day Menu

Palate Entertainers

3 Kushi oysters on the half shell
lemongrass wash and blood orange

Eggs on Egg

soft organic brown egg, meyer lemon, brioche, chives, paddlefish caviar

Tempura Fried Young Fava Pods and Baby Artichokes

orange hollandaise, maldon sea salt

Starters

Suzies Farms Organic Baby Lettuces

candied hazelnuts with goat cheese and armagnac-hazelnut vinaigrette

Pea and Green Garlic Soup

mustard flowers, chive flowers and lemon oil

Indulgent Seafood Gratin

maine lobster, dungeness crab, mussels, yukon potatoes with panko topping

Scallop Boudin Sausage

beluga lentils, celeriac slaw, saffron vinaigrette

Spicy Lamb Meat Ball

anise and smoked prune filled meat ball over quick pickles, dandelion greens

Mains (select one)

Seared Maine Diver Scallops

gnocchi, english peas, organic carrots, dungeness crab

Porchetta

slow roasted pork belly wrapped pork tenderloin, baby artichokes,
duck fat potatoes, mustard jus

Grilled Brandt Beef New York Steak

asparagus, mashed potatoes, lobster sauce

Surf and Turf

brandt beef cheek, asparagus hash, leek soubise and picked dungeness

Mains for Two (select one to be shared by two, in place of a Main)

Whole Roasted Organic Chicken

roasted new potatoes, swiss chard, roasted salsify, celery root, parsnips

Whole Stripped Bass in Crust

pea salad, tender pea shoots, baby carrots and parmesan risotto

24oz Brandt Beef Ribeye

asparagus, mashed potatoes, Red wine sauce

Vegan Plate

marinated farro, suzie's farms carrots, turnips, roasted beets, grilled tofu

Sweets

Mini confections

plate of little endings, truffles, chocolates and macaroons

Chocolate Velvet Cake

raspberries, chocolate pudding, toffee crumble

Angel's Cake

st. germaine strawberries, vanilla sauce, lillet whipped cream

Ginger Beer-Blackberry Sorbet Float

blackberries, blueberries, strawberries

Chocolate Semi Freddo

chocolate sauce and fresh berries