

# Jina's

## St. Valentine's Day

4 courses, + a gift, \$120/person  
before alcohol & service



### ... Appetizer Choices ...

#### Smoked Buffalo Carpaccio

*paper thin bison filet, dijon aioli, fresh lemon, frisee, caperberry, golden beet, shaved La Dana Sagrada (gf, also vegan option available)*

#### Piquillo-Parmesan Custard

*red ridge farms olive oil, sweet red peppers, baby arugula, parmesan tulle*

#### Dungeness Crab Cake

*crisp bread crumb exterior, citrus & sesame dressed cabbage slaw, lime-chile aioli, cilantro & parsley leaves (additional cake, + \$14)*



### ... Salad or Soup ...

#### Mixed Green Salad

*baby leafy greens, toasted hazelnuts, 24 mo. parmesan, champagne-shallot vinaigrette*

#### Cauliflower Bisque

*silky smooth, garnished with frizzled shallot & garlic croutons*



### ... Main Course Choices ...

#### Prosciutto Wrapped Sea Scallops

*over green lentils, grilled asparagus & braised carrot with a red wineglaze*

#### Roasted Duck Breast

*served with a pomegranate glaze, baricot vert, and roasted butternut squash puree*

#### Beef Tenderloin

*veal-cognac demi-glaze, rosemary potatoes au gratin, butter poached portobello and charred broccolini*



### ... Dessert Choices ...

#### Lemon Olive Oil Cake

*honeyed pine nut ice cream, blackberry compote*

#### Vanilla Bean Creme Brûlée

*served with fruit & cookies*

#### Chocolate Victoire

*flourless torte, mocha chantilly, raspberry-pinot noir reduction*



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alcohol not included || Please No Substitutions  
20% service charge to be added (22% for 5+)

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