



# VALENTINE'S DAY DINNER

MENU CURATED BY CHEF BEN DIAZ

## SHARE

**Charred Eggplant Hummus**   
crispy chickpeas, petite ice basil, lemon oil,  
grilled naan bread

18

**Puerto de Cádiz Calamari Frito**  
grilled lemon, capers, spicy mayo

18

**Cast Iron Brussels Sprouts**   
crispy pork belly, sriracha aioli, bubu arare,  
grana padano

18

**Duck Meatballs**  
house marinara, shaved grana, basil, rustic bread

18

## ♥ CHEF'S FEATURE ♥

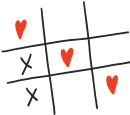


**Jumbo Lump Crab Cake**  
dungeness crab, chard lemon, meyer lemon aioli,  
fennel slaw

25

**Roasted Venison Loin**  
blackberry-balsamic sauce, heirloom carrots,  
cauliflower puree, 1000 layer potato


49




## FIELD

add protein: free-range chicken +10, three prawns +12

**Kenter Farms Traditional Caesar** 18  
caesar dressing, parmesan cheese, roasted garlic croutons

**Blueberry Lavender Salad**  18  
marcona almonds, lemon-honey goat cheese,  
lemon-lavender vinaigrette, honey

**Harvest Salad**  18  
spinach-arugula blend, cranberries, candied pecans,  
goat cheese, apples, balsamic vinaigrette

**Not A Wedge Salad**  18  
butter lettuce, strawberry vinaigrette, lardon, blue cheese,  
oven-dried tomatoes, pickled red onions


## SEA

**Tempura Fish & Chips** 26  
tempura cod, white soy tartar sauce, lemon, french fries

**Tempura Fried Fish Tacos** 20  
cod, cabbage, pico de gallo, ancho chili lime aioli

## LAND

**Signature Angus Burger** 25  
short rib blend double patty, triple cream cheddar-swiss,  
house-made persian pickles, caramelized onions, special  
sauce, french fries

**Chicken Coq Au Vin**  38  
red wine braised chicken, roasted vegetables, mashed  
potatoes

**Brandt Farms Pot Roast** 46  
marbled potatoes, carrots, cipolini onions

## DESSERT

**Rocky Road Brownie** 16  
toasted meringue, whipped chocolate ganache

**Basque Cheesecake** 16  
caramelized cheesecake, mixed berry meringue

**Tiramisu** 16  
ladyfingers, pressed coffee, mascarpone crème



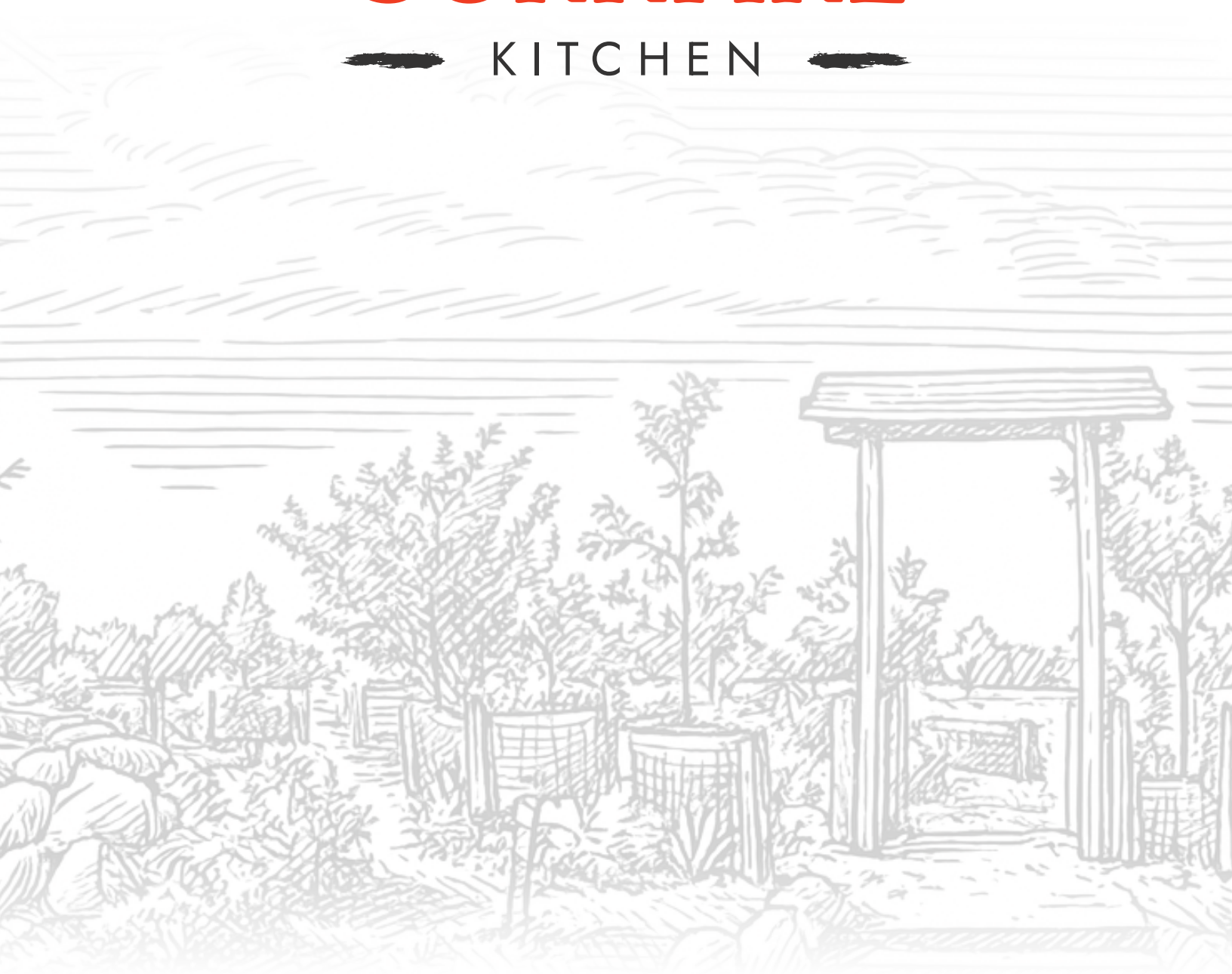
:Expertly crafted using ingredients handpicked from our Chef's Garden

We adhere to the monterey bay aquarium seafood watch guidelines.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# CORKFIRE

## KITCHEN



PARTIES OF SIX OR MORE WILL HAVE AN EIGHTEEN PERCENT SERVICE ADDED TO THE FINAL BILL.

---

WE INVITE  
YOU TO  
EXPLORE OUR  
CHEF'S GARDEN

---

Our Executive Chef and Master Gardener work together to provide fresh, seasonal ingredients that inspire our garden-to-table creations and craft cocktails. Located downstairs from Corkfire Kitchen, Chef's Garden is open to all of our guests to explore!