



VALENTINE'S DAY DINNER

MENU CURATED BY CHEF BEN DIAZ

SHARE

Charred Eggplant Hummus 18
crispy chickpeas, petite ice basil, lemon oil, grilled naan bread

Puerto de Cádiz Calamari Frito 18
grilled lemon, capers, spicy mayo

Cast Iron Brussels Sprouts 18
crispy pork belly, sriracha aioli, bubu arare, grana padano

Duck Meatballs 18
house marinara, shaved grana, basil, rustic bread



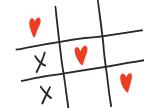
♥ CHEF'S FEATURE ♥

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, cippolini 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!