



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 ♥

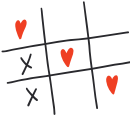


Jumbo Lump Crab Cake
dungeness crab, chard lemon, meyer lemon aioli, fennel slaw

24

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
caesar dressing, parmesan cheese, roasted garlic croutons

17

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

17

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

17

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

17

SEA

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

26

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

20

LAND

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

25

Lumina Farms Lamb Shank
honeynut squash, onion and tomato sauce confit, vadouvan red wine reduction

49

Korean Fried Chicken Sandwich
sriracha aioli, napa slaw, cheddar, house-made pickles, french fries

23

DESSERT

Brioche Bread Pudding
crème brûlée custard, snow sugar, french vanilla ice cream

16

Basque Cheesecake
caramelized cheesecake, mixed berry meringue

16

Tiramisu
ladyfingers, pressed coffee, mascarpone crème

16



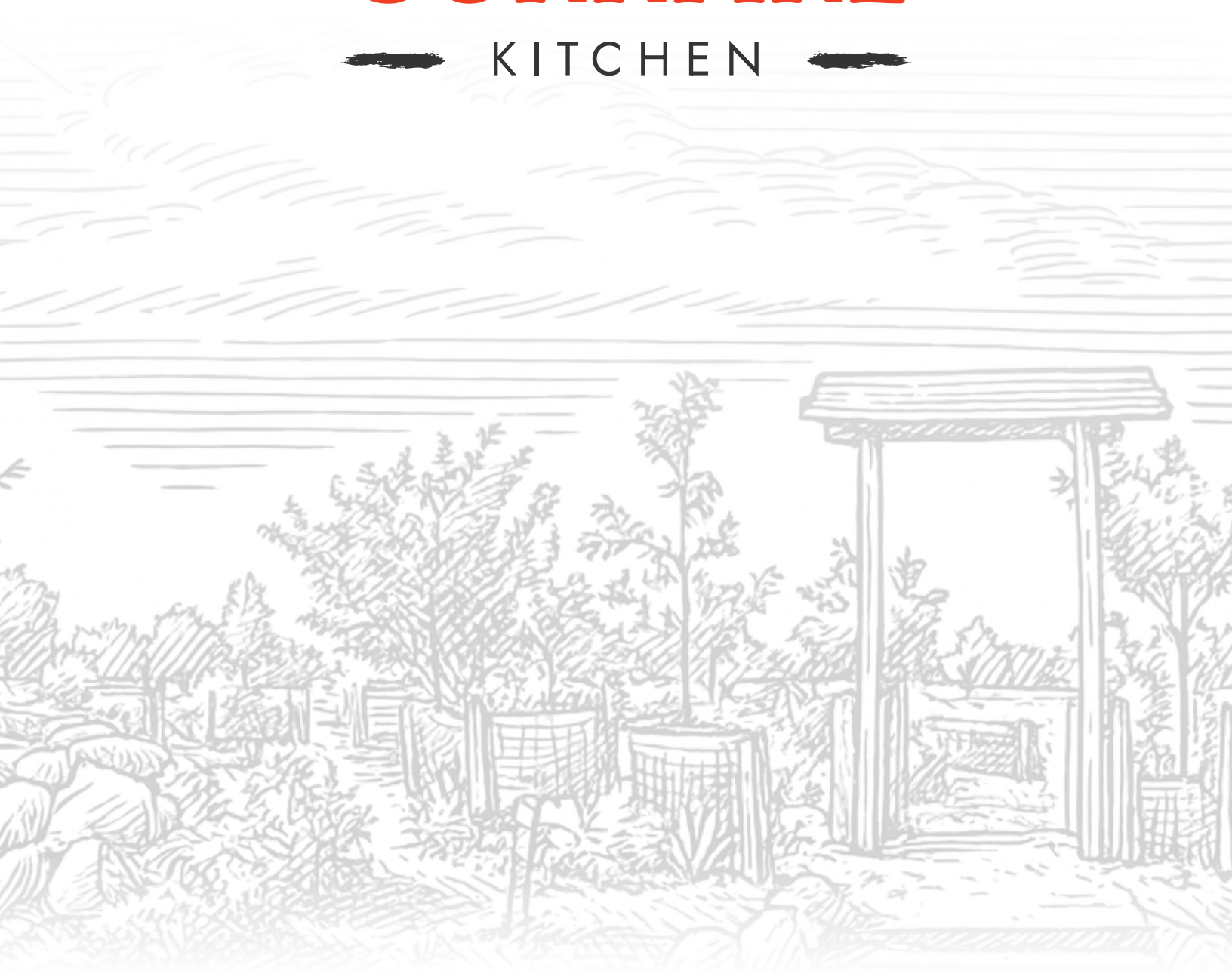
:Expertly crafted using ingredients handpicked from our Chef's Garden

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!