



# VALENTINE'S DAY DINNER

MENU CURATED BY CHEF BEN DIAZ

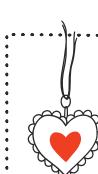
## SHARE

**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



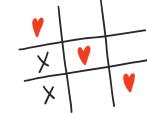
## ♥ CHEF'S FEATURE ♥

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

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** 17  
caesar dressing, parmesan cheese, roasted garlic croutons

**Blueberry Lavender Salad**  17  
marcona almonds, lemon-honey goat cheese, lemon-lavender vinaigrette, honey

**Harvest Salad**  17  
spinach-arugula blend, cranberries, candied pecans, goat cheese, apples, balsamic vinaigrette

**Not A Wedge Salad**  17  
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

**Lumina Farms Lamb Shank**  49  
honeynut squash, onion and tomato sauce confit, vadouvan red wine reduction

**Korean Fried Chicken Sandwich** 23  
sriracha aioli, napa slaw, cheddar, house-made pickles, french fries

## DESSERT

**Brioche Bread Pudding** 16  
crème brûlée custard, snow sugar, french vanilla ice cream

**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.

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WE INVITE  
YOU TO  
EXPLORE OUR  
CHEF'S GARDEN

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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!