

Keenan's

at the PIER

VALENTINE'S DAY MENU

4 COURSE \$90 PER PERSON

A P P E T I Z E R

BONE MARROW red wine braised short ribs, micro greens

OR

WHIPPED EGGPLANT crème fraiche, focaccia bread

OR

SCALLOP CARPACCIO finger lime, shaved radish, walnut oil, pepper berries

OR

FRESH JUDD COVE OYSTERS* uni sorbet, brunoise salsa, jicama, thai chili

S O U P / S A L A D

FRESH BERRY SALAD frisée, strawberries, feta, candied almonds, red onion, blackberry balsamic

OR

SAGE & CRAB SOUP cream, dungeness crab, potatoes, leeks

I N T E R M E Z Z O

RASPBERRY SAGE SORBET & sparkling wine

E N T R E E S

CHICKEN ROULADE PROVENCAL spinach, pinenuts, fontina, mushrooms, creamy risotto

OR

KING SALMON* huckleberry-mint chutney, almond couscous, roasted maple carrots

OR

MUSSEL LINGUINI basil oil, calabrian chiles, red pepper linguini

OR

WILD MUSHROOM RAGOUT chive & chevre polenta

OR

WILD BOAR CHOP red wine and boar bacon sauce, potatoes fondant, grilled broccolini

D E S S E R T S

LEMON TIRAMISU lemon crème, house made lady fingers, lemon curd

OR

BROWNIE TORTE dark chocolate ganache, candied pecans, salted caramel

OR

BASQUE CHEESECAKE raspberry-prosecco compote

EXECUTIVE CHEF : ASHLEY KOVACEVICH

SOUS CHEF : TONY BRENT

*The health department warns against consuming undercooked protein and dairy products, as they may increase the potential for foodborne illness.
Please note while substitutions are gladly honored, additional costs may apply.

we strive to keep it local