

Keenan's

at the PIER

VALENTINE'S DAY MENU

4 COURSE \$95 PER PERSON

A P P E T I Z E R

DUCK RILLETTES preserves, chevre, toast points

OR

CACIO E PEPE ARANCINI pecorino, fire roasted tomato puree, pistachio pesto

OR

CAVIAR PUFFS* puffed pastry, whipped ricotta & chevre, white sturgeon caviar, chives

OR

OYSTERS* judd cove oysters, cucumber-coconut granita, yuzu-cotton candy grape pearls, brunoise salad

S O U P / S A L A D

PERSIMMON & BURRATA SALAD persimmon slices, burrata cheese, frisée, arugula,
pomegranate arils, sesame candy, maple vinaigrette

OR

SAGE & SCALLOP SOUP bay scallops, yukon potatoes, leeks, cream broth

I N T E R M E Z Z O

LOPEZ ISLAND PEACH SORBET & sparkling wine

E N T R E E

WILD BOAR CHOPS* boar bacon ragout, herbed farro

OR

SPINALIS STEAK* port-marionberry demi, melting potatoes, grilled asparagus

OR

CHILEAN SEABASS* italian salsa verde, plantain fritters, chili green beans

OR

BUNASHIMEJI MUSHROOM tetsukabuto squash risotto, pea tendrils, truffetto pecorino

OR

KING CRAB RAVIOLI ginger-lemongrass broth, coriander oil, carrot & daikon slaw

D E S S E R T

CREAM PUFF chocolate, cinnamon & orange cream, candied orange peel

OR

PORT POACHED PEAR warm spices, mascarpone-currant filling, candied walnuts, port reduction

OR

BASQUE CHEESECAKE peach-grand marnier compote

EXECUTIVE CHEF : ASHLEY KOVACEVICH

SOUS CHEF : CUAUHEMOC ROSALES MAKELA

*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.