

# Keenan's

## at the PIER

### VALENTINE'S DAY MENU

4 COURSE

\$90 PER PERSON

#### A P P E T I Z E R

**SAFFRON ARANCINI** risotto, manchego, parmesan, pistachio, fire roasted tomato sauce

OR

**CURED SALMON** aromatic confetti, harissa, tobiko, carrot green pistou

OR

**FRESH JUDD COVE OYSTERS** beet ginger crumble, endive, charred meyer lemon foam

OR

**FOIE GRAS TORCHON** black garlic gelee, cured egg yolk, pickled beets, chive oil, apricot puree

#### S O U P / S A L A D

**CITRUS SALAD** arugula, pomegranate arils, orange segments, fennel, chevre, pistachio, blood orange dressing

OR

**WHISKEY CRAB SOUP** dungeness crab, potatoes, tomatoes, whiskey, sherry, toasted baguette

#### I N T E R M E Z Z O

**DARK CHERRY SORBET & SPARKLING WINE**

#### E N T R E E S

**GNUDI** hazelnut-mascarpone sauce, asparagus, local mushrooms, rosemary, kirsch gastrique

OR

**BLACK COD\*** confit tomatoes, grilled eggplant, baby zucchini, roasted patty pans, caramelized onion soubise

OR

**SCALLOP\*** roasted apple & walnut, candied baby carrots, purple cauliflower couscous, purple sweet potato puree

OR

**SWEET & SOUR BRAISED RABBIT** olives, artichoke hearts, roasted winter squash, herbed farro

OR

**WAGYU STEAK\*** green peppercorn cream demi, pommes pave, broccolini

#### D E S S E R T S

**CHOCOLATE MOUSSE** strawberry panna cotta, basil coral, strawberry gelee

OR

**TROPICAL TART** passionfruit coulis, coconut crème anglaise, dragon fruit, star fruit, mango gelee, meringue

OR

**SALTED CARAMEL CRÈME BRULEE** salted caramel custard, burnt sugar, chocolate covered espresso beans

EXECUTIVE CHEF : ASHLEY KOVACEVICH

SOUS CHEF: CARVER MCLELLAN

\*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