

NINE - TEN

restaurant and bar

VALENTINE'S DAY

Tuesday, February 14th, 2023

\$95 per person

Executive Chef Jason Knibb | Pastry Chef Jose Alonzo III

FIRST COURSE *(choice of):*

AHI TUNA CRUDO

Calabrian chili & Meyer lemon relish, shaved fennel,
blood orange, bronze fennel fronds

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BEET & CITRUS SALAD

roasted beet, winter citrus, blue cheese mousse,
sunflower seeds, calendula petals, beet vinaigrette

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PERI-PERI TIGER PRAWNS

avocado, cilantro sauce

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BROCCOLI AGNOLOTTI

charred brassicas, fresno chili, toasted garlic,
basil, pecorino cheese

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6 OYSTER'S

blood orange granita, shiso

SECOND COURSE *(choice of):*

LOCAL HALIBUT

green garlic, snap peas, radish, mint, baby artichokes

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GRILLED PRIME 14OZ RIBEYE STEAK

marinated grilled radicchio, roasted shallot,
treviso & endive salad, pomegranate sauce

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PAN ROASTED DUCK BREAST

asparagus, morel mushroom, pickled ramps, grilled strawberry

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ROASTED CAULIFLOWER STEAK

pine nut, mint, parsley, raisin, cipollini onion, carrot,
sprouting cauliflower, romesco sauce

THIRD COURSE *(choice of):*

CHOCOLATE RASPBERRY TORTE

crème fraiche ice cream

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BUTTERMILK PANNA COTTA

smoked strawberries, hibiscus granita

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COCONUT SORBET

orange marmalade, mixed citrus segments

Prices do not include tax & gratuity. 20% Service Charge will be added to all parties of 6 or more people. To help cover increasing costs & support growing minimum wage a 5% Surcharge will be added to all checks. Regular dinner menu will not be served. Passport Unlimited program and other discount programs are not available. Menu subject to change based on seasonal availability.

Reservations Required: 858.964.5400
nine-ten.com