



Happy Valentine's Day

STARTERS

Crab Cakes 15

Avocado Mousse, Cherry Tomato and Micro Arugula Dressed Salad

Five Spice Braised Pork Belly 16

Green Cardamom and Anise Reduction, Pickled Red Onion, Dressed Arugula, Hoisin

Jumbo Shrimp Cocktail 15

Cucumber Avocado Relish, Fried Horseradish Root, Cocktail Sauce, Micro Greens and Wasabi Tobiko caviar

International and Domestic Cheese Plate 18

Humboldt Fog Goat, Taleggio, 5 Spoke Harvest Moon Cheddar, Raw Honey Comb, Dried Fruits, Toast Points

SECOND

Lobster Bisque 7

Tarragon Crème Fraiche

Atwater's Salad 8

Field Greens, Raspberry Champagne Vinaigrette, Sonoma Goat Cheese, Toasted Pistachios, Caramelized Onions

Caesar Salad 8

Romaine, Pickled Red Onion, Anchovy, Croutons, Shaved Parmesan, Boiled Quail Egg, House Caesar Dressing



MAIN

Porcini Dusted Filet Mignon 42

White Truffle Whipped Yukon Gold Potatoes, Asiago Horseradish Crisp,
Grilled Asparagus, Fried Leeks, Garlic Ale Demi-Glace

Maple Leaf Farms Duck Breast 34

Roasted Parsnip Purée, Pickled Blueberries, Fried Salsify
Sarsaparilla Duck Jus

Butter Poached Lobster Tail 60

Tarragon Whipped Yukon Gold Potatoes, Honey Glazed Black Pepper Baby Carrots,
Drawn Butter and Charred Lemon

Grilled Ribeye 55

USDA Prime, Horseradish and Pancetta Creamed Collard Greens, Confit Fingerling
Sweet Potatoes, Shallot Demi-Glace

Chilean Sea Bass 49

*Roasted Garlic Fava Bean Puree, Shaved Asparagus and Micro Green Salad,
Spring Ramps, Hazelnut Beurre Blanc*

Dessert Special

Blood Orange Cheesecake

*Italian Meringue, Quenelle Chocolate Ice Cream, Candied Blood Orange,
Fresh Raspberries*

Executive Chef Kevin Gillespie
Please Refrain From Cell Phone Use While in Atwater's