

stake
chophouse & bar

Valentine's Day Menu 2024

AMUSE BOUCHE

MAINE LOBSTER PANNA COTTA
TROUT ROE

First Course

Choose one

WAGYU OXTAIL RAVIOLO
MUSHROOM CONSOMMÉ, PARMESAN CRISP, SPRING ONION

WEDGE SALAD
ICEBERG, POINT REYES BLUE, TOMATO, BACON LARDON

SHAVED KALE SALAD
BRUSSELS SPROUTS, FETA CHEESE, SMOKED ALMONDS,
LEMON VINAIGRETTE

REGIIS OVA SUPREME CAVIAR +65
WHIPPED CRÈME FRAÎCHE, GOLDEN POTATO CHIPS, CHIVE

RED BEET TARTARE
FROMAGE BLANC, PEDRO XIMENEZ SHERRY VINEGAR,
BELGIAN ENDIVE, HAZELNUT

RED KURI SQUASH BISQUE
SESAME TUILE, CRÈME FRAÎCHE, CILANTRO

WOOD-FIRED BLUE PRAWNS
CALABRIAN CHILI, GRILLED LEMON

Entree Course

Choose one

SPANISH TURBOT
LEEK SOUBISE, CAULIFLOWER MUSHROOM,
POTATO, CAVIAR NAGE
8OZ FILET MIGNON
PURE BLACK ANGUS, TAZ
"ROSSINI STYLE"
BRIOCHE, DUCK MOUSSE, WINTER TRUFFLE MADEIRA SAUCE

16OZ BONELESS ANGUS RIBEYE
NIMAN RANCH, CA
WOOD-FIRED BROCCOLINI, POMMES PAILLASSON
14OZ FULL BLOODED WAGYU NEW YORK +55
ROBBINS ISLAND, TAZ
WOOD-FIRED BROCCOLINI, POMMES PAILLASSON

WOOD-FIRED CAULIFLOWER STEAK
BRUSSELS SPROUTS, BUTTERNUT SQUASH ROMESCO
PUMPKIN SEED, POMEGRANATE GREMOLATA

WOOD-FIRED LOBSTER SABAYON
ASPARAGUS, BLOOD ORANGE, BEARNAISE

Desert Course

Choose one

CHOCOLATE PAVLOVA
MERINGUE, POMEGRANATE CURD,
DARK CHOCOLATE DIPLOMAT

HONEY & PISTACHIO CAKE
VANILLA SPONGE, FEUILLETINE, HONEY MOUSSE,
PISTACHIO ICE CREAM, RASPBERRY

LEMON CHEESECAKE
GRAHAM COOKIE, LEMON MOUSSE,
BLUEBERRY COMPOTE, CANDIED LEMON

4 COURSES \$135 PER PERSON
OPTIONAL WINE PAIRING