

Campton Place
Valentine's Day Menu 2018

CUPID'S PLATTER

*Oscietra Caviar with Meyer Lemon Raita
Kale, Labneh and Smoked Trout Pearls
Kumamoto Oysters with Fermented Lime and Chili
Nori Naan and Cultured Butter*

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SANTA BARBARA SEA URCHIN

Appam, Quail Egg, Lemon and Coconut

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WARM SCALLOP

Coastal Curry, Basmati and Toasted Seeds

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MAINE LOBSTER TARTLET

Flavors of Samosa, Potatoes and Snap Peas

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"BLACK" COD

Green Garlic, Smoke Tomato Relish and Pickled Mustard

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LIBERTY DUCK BREAST

Spicy Radishes, Red Beet Curd and Garam Masala Streusels

OR

MISHIMA WAGYU RIB-EYE

Parsley Root, Braised Shallot and Black Truffles

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VERDICT OF VENUS

Rose, Brokaw Farm Kiwi and Litchi

VALENTINE'S DAY MENU 235.00 | WINE PAIRING 135.00

EXECUTIVE CHEF SRIJITH GOPINATHAN
SAN FRANCISCO, CA 2018