

calabra

VALENTINES DAY MENU

TO START

OYSTERS

Champagne Mignonette

CAVIAR CRISP

Crème Fraiche

SEARED WAGYU

Harissa

SECOND COURSE CHOICE OF

CARROT GINGER SOUP gf

Crème Fraiche, Pickled Mustard

CRAB SALAD gf

Shaved Vegetable, Lemon Curry Vinaigrette

MAIN COURSE CHOICE OF

BRAISED SHORT RIB gf

Spiced Cippolini, Jus

SEARED SEA SCALLOPS gf

Champagne Beurre Blanc

TO SHARE

ROASTED CARROTS gf df

POTATO PUREE gf

DESSERT

WARM CHOCOLATE CAKE

White Chocolate Raspberry Ice Cream

130 PER PERSON

SANTA MONICA

PROPER

HOTEL