



ESTÉBAN
RESTAURANT
Sip. Savor. Share.

Valentine's Bespoke Dinner
3-Course Plant, Land, or Sea

\$50.00⁺⁺ per person

1st Course

Heirloom Beet

blood orange, bronze fennel, celery root, chili oil

or

Beef Crudo

capers, rocket, shallots, grain mustard

or

Ahi Tuna

red veined sorrel, pomegranates, Espelette pepper aioli

2nd Course

Foraged Mushrooms

rainbow chard, celery root, salbitxada

or

Hanger Steak

eight-row flint corn, asparagus, chimichurri

or

Red Snapper

forbidden rice, Russian kale, and rioja butter

Dessert

Chef's Chocolate Day of Love Selection
Chocolate Surprise