

E L E V E N

CHEF'S VALENTINE'S TASTING MENU

| \$75 (Wine pairing additional \$25)

Yellowtail Tartare

lime vinaigrette, avocado, cucumber, jicama, shiso

Farfalle Pasta

jumbo lump crab, Meyer lemon, brown butter, sunchoke, parsley, bay

Butter Poached Lobster Tail

pancetta, salsify, frisee, Granny Smith apple

Jamison Farm Lamb

Lacinato kale, sherry vinegar jus, shallot fondue, lupini beans

Bittersweet Chocolate Cake

milk chocolate-cashew butter ganache, white chocolate crunch, chocolate caramel mousse

CHEF'S VEGETERIAN VALENTINE'S TASTING MENU

| \$50 (Wine pairing additional \$25)

Roasted Carrot Veloute

curry, shallots

Fennel, Endive, & Arugula Salad

citrus, chilis, basil, Pecorino Romano, pine nuts

Mushroom & Potato Galette

parsley root puree

Chestnut Gnocchi

parsnip, leeks, sunchoke, mascarpone, Mimmolette Vielle, Parmesan, toasted brioche

Blood Orange Meringue Tart

pistachio tuile, lemon confit, mandarin honey

As an integral part of ELEVEN's mission to provide an exquisite fine dining experience, we pursue the freshest and highest quality seasonal ingredients. In this pursuit, we rely on a phenomenal group of local farmers as well as incredible producers from around the country. This enables us to provide you, our guest, with an unparalleled culinary experience.

