



Valentine's Day

FEATURED BEVERAGE

Eros 75

Aviation gin, St-Germain elderflower, blood orange, prosecco 17

APPETIZER

Scallop Crudo

Truffle mignonette, black tobiko caviar, Fresno chili peppers, red onions, radish, micro cilantro 22



ENTRÉES

Prime Top Sirloin

Sunchoke purée, bacon wrapped French green beans, wild mushroom topper, red wine bordelaise 72

Suggested Pairing: Grgich Hills, Cabernet Sauvignon, Napa 27 Gl 108 Btl

Lobster & Uni Pasta

Crispy pancetta, lobster meat, uni-mascarpone-garlic cream, chives, parmesan panko crisps, caviar 54

Suggested Pairing: Rombauer, Chardonnay, Carneros 25 Gl 100 Btl

32 oz. Gold Dusted Prime Tomahawk Dinner for Two

- CHOICE OF CAESAR OR ORGANIC MIXED GREENS SALAD -

Grilled shrimp, garlic mashed potatoes, butter poached asparagus, truffle-garlic butter, béarnaise, green chimichurri 230

Suggested Pairing: Faust, Cabernet Sauvignon, Napa 35 Gl 140 Btl

DESSERT

Hazelnut Chocolate Cake

Coffee infused chocolate cake, vanilla meringue custard, cacao nib hazelnut brittle, chocolate mirror glaze, whiskey caramel 16

Split plates not available. The price is not inclusive of tax & gratuity. Not available with any discount or promotion including Passport Dining Program. 18% service charge will be added on parties of 8 or more.

VALENTINE'S
DAY

BIRK'S
RESTAURANT

WINE MENU

375 ML

Louis Roederer Brut Premier, Champagne, France, N.V. 60

HALF BOTTLES

Cline Ancient Vines, Zinfandel, Contra Costa County, '19 22

Hall, Merlot, Napa Valley, '18 40

J. Lohr Hilltop, Cabernet Sauvignon, Paso Robles, '20 40

Cambria Julia's Vineyard, Pinot Noir, Santa Maria Valley, '23 21