



modern american bistro and bar

Valentine's Day

entice

marin miyagi oysters | "really good vodka" mignonette
chandon brut

american caviar | house made brioche | proper condiments
j cuvee brut

tempt

roasted baby beetroot | treviso | spiced walnuts | local goat cheese | cara cara orange vinaigrette
aphrodite | vodka | fresh pomegranate juice | fresh ginger | mint

pear and arugula salad | pt reyes blue cheese | frissee | local honey vinaigrette
pear pleasure | pear vodka | drambuie | fresh lemon juice | allspice

fulfill

california halibut | cauliflower | roasted pepper agrodolce | voduvan spiced emulsion
albarino, tangent, edna valley, 09

grilled ribeye | caramelized new potatoes | roasted mushrooms | maître d'hôtel butter
cabernet sauvignon, uppercut, napa, 07

jerusalem artichoke tortellini | smoked marcona almonds | piquillo pepper | leek soubise
chardonnay, napa cellars, napa, 2010

indulge

white chocolate mousse | raspberry mint coulis | cinnamon cake
amore | white rum | amaretto | vanilla simple syrup | fresh lemon juice

house made beignets | bourbon caramel sauce | chocolate sauce
mocha love | espresso | godva chocolate liqueur | dark rum | frangelico | whipped cream

4 course valentine meal \$55

4 course valentine meal w/ libation pairing \$85

proudly supporting local, organic, sustainable farms and produce
FIVE's menu changes based upon market availability

executive chef
banks white

sous chef
jason murphy