Happy Valentines Day…

first course (choice of)

*oysters (4) on the half shell, chile-cilantro mignonette
*hand line caught **ahi tuna tartare, asian pear, shiso, sesame, soy, fresh wasabi, sticky rice cakes
avocado bruschetta, villa manodori balsamico, chorizo leon, maldon sea salt

second course (choice of)

winter squash **soup**, sage, toasted pumpkin seed oil
little gems, smoked pt. reyes bleu cheese buttermilk dressing, bacon, cucumber, radish, fried shallots, chives
mixed chicories, asian pear, laura chenel goat cheese, candied walnuts, manodori balsamico

risotto
wild foraged mushrooms, braised leeks, shaved perigord black truffle   18 half/30 full   supplement

third course (choice of)

wild nettle **pappardelle**, local wild mushrooms, parmigiano-reggiano crema, chives
gnocchi, house made fennel sausage, erbette chard, roasted mushrooms, black truffle butter, grana padano
market fish, truffled celery root puree, grilled romanesco, crispy brussels sprouts, black olive & pine nut pesto
mesquite grilled **filet mignon**, roasted market vegetables, green peppercorn sauce

dessert (choice of)

chocolate mousse layer cake, vanilla crèmeux, hazelnut crunch, hot fudge
butterscotch **pot de crème**, salted chocolate ganache, chantilly cream, marcona almond tuille
key-lime tart, graham & coconut crust, coconut crème, meringue, winter citrus , guava coulis
today's seasonal **sorbets**, coconut macaroon

$80 per person, does not include sales tax or gratuity

menu subject to change due to market availability

chefs- bruce hill, willi nordby, gesser de leon, dylan ghadiri, hector carrillo

picco is proud to support local, sustainable producers… rossotti ranch, mariquita farm, county line harvest, marin roots farm, sebastapol microgreens

brokaw avocado, star route farm, rojas family farms, brandt ranch beef, two x sea, casa de case, k & j orchard, wine forest mushrooms, redwood hill,

point reyes cheese, 4 star seafood, straus dairy, hog island oysters, formaggio de ferrante… thank you for helping us keep it local

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

especially if you have certain medical conditions