

ALICE'S RESTAURANT

WOODSIDE, CALIFORNIA

A Valentine's Evening Special

Starters

Maine Lobster Bisque: Sunchoke chips, chervil, basil foam \$11

Chickpea cake with mushroom ragout, poached farm egg \$12

Citrus Salad: Pistachio, ricotta cheese, watercress \$13

Entrées

All entrées come with your choice of butternut squash soup or a side salad.

Pan Seared Dayboat Scallops

Pear parsnip purée, delta asparagus, pomegranate sauce \$38

Aged Ribeye

Brown butter roasted root vegetables, parsley vinaigrette, pickled mustard seeds, beef jus \$42

12oz Kurobuta Tomahawk Pork Chop

Sweet potato-apple puree, brussel sprouts and bacon slaw \$34

Pan Seared Alaskan Halibut

Braised cabbage, potato confit, roasted grapes, mushroom consommé \$36

Spinach and Ricotta Cheese Ravioli

Madeira cream sauce, sage, grana padano \$20

Chickpea Panisse (Vegan)

Baby carrots, onion, artichoke purée, almond "ricotta cheese" \$22

Desserts

Basil Panna Cotta: Strawberry and kiwi jelly, raspberry sauce \$12

Lemon Brûlée Tart: Honey crème fraîche \$12

Chocolate Pot de Crème: Macadamia shortbread cookies, marshmallow \$12