

**february is
valentines month**
80 per couple

lover's five course

amor

oyster on a nori half-shell. lavender caviar
grapefruit gelee

hearts on fire

baby mache + rocket arugula.
pomegranate emulsion. pepitas
bleu del monceniscio souffle

tonite

charred pasilla pepper. feta. cilantro
gorgonzola. queso fresco. rojo crema

me + you

...choice of...

pan-seared seabass + scallop. charred
scallions. pink radish puree

beef wellington. foie gras. pinot noir
demi glaze. roasted asparagus

fresh porcini linguine. wild mushrooms
curried potatoes. pho broth

endless

chocolate brownie a la mode. hazelnut chili
+ tahitian vanilla gelato. dark chocolate
grand marnier ganache + fresh raspberries

***nightcap 18**

long stem strawberries enrobed in
white chocolate. dark chocolate +
pop rocks. served w/champagne split

available feb. 1st -15th

start

hearts on fire salad 9
pomegranate vinaigrette
arugula. mâche
goat cheese. pepitas

**roasted sunchoke
+ mâche salad** 9
marcona almonds. vanilla
bean oil. citrus vinegar
blood orange supremes

salumi 15
cured meats. house
made pâté. seasonal
accoutrements

**paired with light or
dark beer flight** +7

fromage 15
artisan cheese plate
seasonal accoutrements

paired with wine flight +9

**prix fixe
three course**
30 per person

1st course choices

hearts on fire salad

pomegranate vinaigrette. arugula
mâche. goat cheese. pepitas

fromage

artisan cheese. accoutrements

roasted bruschetta

almond basil pesto. feta. balsamic syrup

2nd course choices

peppercorn mignon

cabrales crust. potato gratin
haricots vert. pinot noir demi

basil lasagna

sun dried tomato tapenade
bolognese. infused ricotta

coconut braised short ribs

white corn grits. wilted swiss chard

3rd course choices

chocolate + hazelnut

chocolate flourless cake. hazelnut
gelato. chocolate ganache

white dessert landscape

cardamon ginger angel cake
vanilla bean gelato

tipsy chocolate

chocolate pinot noir pudding
vanilla mousse

chef de cuisine craig jimenez
restaurant manager ande cogsdill

seduce

tipsy chocolate 7
chocolate pinot noir
pudding. vanilla
mousse

**dark chocolate
+ hazelnut** 7
chocolate flourless cake
hazelnut gelato
chocolate ganache

banana fosters 7
banana bread
pudding. grand
marnier chocolate
dark chocolate gelato

crème brûlée 7
bailey's. fresh berries

savor

spread 7
lime cilantro cannellini bean

roasted bruschetta 9
almond basil pesto. feta
balsamic syrup

bacon + rock candy beets 9
garlic confit. bruléed chèvre
crisped chicken skin

calamari 9
lime cilantro aioli. citrus zest

serrano clams + mussels 11
serrano peppers. red miso
butter broth. sorrel pesto

king crab flatbread 14
cilantro. cherry balsamic
roasted tomatoes. toasted
sesame seeds. mozzarella

truffled fries 9
garlic confit aioli. parsley foam

kobe sliders 12

challah bun. oven-dried tomatoes
boursin cheese. garlic confit aioli

pink scallops 24
pink peppercorn. ginger tobikko
brie gratin potato

basil lasagna 14
sun dried tapenade bolognese
infused ricotta

chip-in 15
fennel scented fumet. prawns
calamari. scallops. mussels. clams

crisped pork belly 12
tomatillo + cilantro vinegar
fried green tomatoes

lamb rib eye chops 21
coriander. whipped garnet
yams. lemon fried shishito

paella 16
saffron scented rice. chorizo.
mussels. clams. prawns

coconut braised short ribs 18
white corn grits. wilted swiss chard

peppercorn mignon 22
cabrales crust. potato gratin
haricots vert. pinot noir demi

pork TL 14
wild mushrooms. okinawan
potato hash. swiss chard

located at the dana on mission bay
1710 west mission bay drive
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for reservations 619-225-2125
thedana.com or **opentable.com**