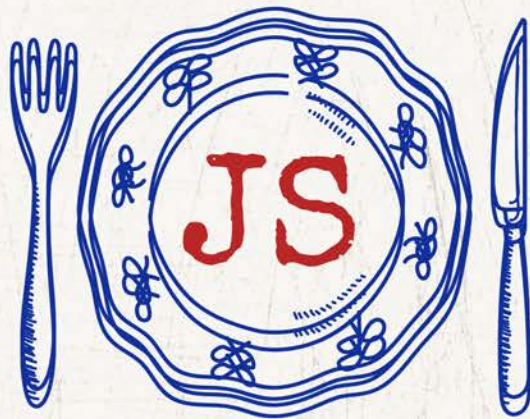




2.14.26

Valentine Menu

~ SELECT ONE FROM EACH CATEGORY ~

1

I YAM IN LOVE roasted yams, arugula & poblano aioli v*/gf
CON UN ARANCINI fried risotto balls with saffron, romesco arrabbiata ww*
LAYING ROOTS roasted carrot, radish, local arugula, peanut sesame molé v/gf

2

HOOCHI NUCHI house nachos with corn tortilla chips, chilled mushroom & walnut 'meat' white bean guacamole, pickled serrano peppers, scallions, radish, pico de gallo v/gf
WEST COAST BAE cider brined pork belly, cold smoked AK scallops ww*
LIL' LOVE DUMPLIN lions mane & organic tofu wontons, scallions, poblano broth v

3

I KNEW HERBIVORE AIASKA local mixed greens, heirloom cherry tomato, red onion, cucumber, local sprouts, seed mix, house green goddess vinaigrette v/gf
BEET TO THE RHYTHM shaved beetroots, compressed radicchio, pomegranate, figs, persimmons, ricotta salata, pomegranate molasses, bulls blood v*/gf
I'M CANNELLONI WITHOUT YOU butternut squash cannelloni, almond pesto ricotta v/gf

4

CAP'N MERRILL STUBING seared alaskan black cod, blistered sweet peppers, potato medley, leeks romesco, house nduja consommé, local microgreens gf
JELLY 'BOUT YER WELLY beef wellington, painted hills filet mignon, local mushroom duchess potatoes, carrots, brussels, green beans, juniper red wine reduction ww*
DON'T MEAT ME IN THE MIDDLE everything above plus lentils, vegan juniper demi v

5

LITTLE REDHEADED GIRL strawberry pavlova, italian meringue, strawberry gastrique gf
DING DONG The Wedding Bells Sprat's famous King Dong chocolate olive oil cake, vanilla bean mascarpone, chocolate ganache, sea salt ww*
TO THE MOON PIE chocolate truffle, almond-date crust, cashew cream, raw cacao v/gf

v - vegan | gf - gluten free | ww* - wholesome whole fat | * - with omission

\$135/person

~ wine flights available ~

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