



2022 VALENTINE'S DINNER

PRIX FIXE MENU • FEBRUARY 12 • \$85 PER PERSON

STARTERS

Enjoy the trio

HONEY BRÛLÉE BRIE

mt. tam triple cream brie, caramelized honey, prosciutto, rosemary + sea salt crackers

LEMON PEPPER PRAWN COCKTAIL

house-made cocktail sauce, meyer lemon zest, white pepper

RED BEET RAVIOLI

goat cheese, parmesan, basil, crushed pistachios

SOUP | SALAD

Choose one

ITALIAN WEDDING SOUP

house-made meatballs, kale, pearl pasta

SHAVED BRUSSELS SPROUTS SALAD

cranberries, toasted cashews, shaved grana padano, warm bacon vinaigrette

ENTRÉE

Choose one

PORK OSSO BUCO

tomato, white wine, saffron risotto, spinach, gremolata

CHILEAN SEA BASS

forbidden rice, roasted root vegetables, champagne beurre blanc, winter citrus

FILET MIGNON

horseradish mashed potatoes, asparagus, pink peppercorn, bourbon glaze

HARISSA ROASTED EGGPLANT

black lentils, herb salad, tzatziki, chia

DESSERT

Choose one

CARAMEL COFFEE PANNA COTTA

shaved chocolate, whipped cream, kahlua

CARDAMOM ROSE BEIGNETS

strawberry, powdered sugar, vanilla crème anglaise

TRIPLE CHOCOLATE MOUSSE CAKE

white chocolate, whipped cream, milk chocolate mousse, dark chocolate sponge

*Nakoma supports local farmers
and serves organic ingredients
when possible.*

ELEVATED DINING

*For parties of 6 or more there
will be a 20% gratuity added.*