



PRIX FIXE VALENTINE'S MENU 2023

\$80 PER GUEST

STARTERS

Enjoy the trio

SAUSAGE + JACK STUFFED MUSHROOM

GRILLED PEAR, MARCONA ALMONDS, BLACK GARLIC AIOLI

HAMACHI CRUDO, YUZU, TAMARI, CHILI

SOUP OR SALAD

Choose one

GREEK LEMON ORZO SOUP

vegetable broth, lemon thyme, fried capers

or

WINTER CRUNCH SALAD

brussels sprouts, kale, honeycrisp apple, seed brittle,
manchego cheese, warm cider vinaigrette

ENTRÉES

Choose one

FILET OSCAR

6oz filet, crab, red potatoes, asparagus, bernaise

CHILEAN SEA BASS

carrot ginger purée, chili oil sesame roasted baby bok choy,
blood orange beurre blanc

BUCATINI CARBONARA

pancetta, garlic, parmesan, peas

GRILLED PORTOBELLO

sauteed spinach, creamy polenta, chermoula

DESSERTS

Choose one

CHOCOLATE CANNOLI

sweet ricotta, pistachios, toffee dust

LEMON RASPBERRY TART

pâte brisée, vanilla bean cream

TIRAMISU PARFAIT

mascarpone, espresso, lady fingers, cocoa

*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.*