

# Sunrose After Sunset

February 14 | Starting at 5:00pm

SPACE LIMITED | \$95/PERSON\* | SHARED TASTING MENU



## Raw

**BAJA KINGFISH CRUDO** pickled fresno chili, pickled shimeji, uzu, black sesame  
**PRIME STEAK TARTARE** caesar aioli, chive, house chips

## Salad

**BLACK TUSCAN KALE** aged sherry vinegar, pepato cheese, crispy quinoa, sunflower

## Vegetable

**ROASTED CAULIFLOWER** white bean puree, chili crisp, pistachio, scallion, marigold  
**BLISTERED SNAP PEAS** Tahini crema, zaatar, nasturtium

## Main

choose one per guest

**SEARED OCEAN TROUT** parsnips two ways, pistachio gremolata, chive oil  
**HARISSA CHICKEN BREAST** vegetable crudite, oro blanco, tangerine  
**LUMACHE** pesto trapanese, almond, basil, burrata

## Dessert

**OLIVE OIL CAKE** citrus creme anglaise  
**DARK CHOCOLATE GANACHE** tehachapi wheat, salted caramel, candied pecan

\*Excludes Tax, 20% Service Charge, and Beverages. Vegetarian Options Available Upon Request.

**SUNROSE**  
CALIFORNIA EATERY

RESERVATIONS

