

FIGS

VALENTINE'S DAY 2025

\$99 per person • \$75 for optional wine pairing

1st COURSE

MAHAR

*potato crusted oyster / dill nectar / aleppo aiol
wine pairing: Jean Vesselle Oeil de Perdix*

2nd COURSE

BAHRE & ARDE

*prime striploin / lemon garlic butter / lobster / cilantro foam / potato / asparagus
wine pairing: Domaine Guy Farge Cornas*

3rd COURSE

QATAYEF

*fried pancake / clotted cream / mixed nuts / chocolate ice cream
wine pairing: Carra di Casatico Lambrusco DOP NV*

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have any concerns regarding food allergies, please alert your server prior to ordering. While we will make every effort to accommodate nut allergies, please note that our kitchen is not a nut-free environment.