



THE Spark

VALENTINE'S DINNER 2026

A5 FILET CARPACCIO

arugula – golden raisins – roasted pecans – au poivre – horseradish

Belharra, Rosé of Syrah, Carneros, Sonoma County

GRILLED MAHI MAHI

lentils escabeche – piquillo pepper coulis – roasted pearl onions

Kurtatsch, Pinot Grigio, Alto Adige DOC, Italy

7 OZ WET AGED RIBEYE

parmesan crust – sweet potato gnocchi
lemongrass sauce – roasted veggies

Del Pidio, Tempranillo, Rivera del Duero, Spain

CHOCOLATE FUDGE CAKE

chocolate buttercream – chocolate ganache
rosé ice cream – chocolate sablé

Calvet, Crémant de Bourgogne Brut Rosé, Bourgogne, France

PRIX-FIXE MENU

\$145++ per person



Price per person does not include taxes nor gratuities. Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.