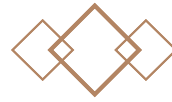


Temple
bar



HAPPY VALENTINE'S DAY

APPETIZERS

Baked Brie 11

Strawberry Salmorejo, Fig, Kumquat a la Plancha,
Pistachio & Pomegranate Molasses
Villa Sandi Sparkling Rosé, Italy 10

Crab Bisque 13

Caviar, Crème Fraîche
San Felice Vermentino, Italy 9

ENTREES

Lobster Fideuà 33

Toasted Angel Hair, Marinated Tomatoes,
Baby Spinach, Roasted Peppers
Erath Pinot Noir, Oregon 12

Porterhouse for Two 48

Bleu Cheese & Wild Mushroom Cheesecake,
Herb-Roasted Fennel, Baby Carrots
Freakshow Cabernet Sauvignon, California 12

DESSERT

Crème Caramel 9

Rose Water-Scented Custard, Pistachio Cookie
Xamfra Cava, Spain 9

COCKTAILS

Lady Stoneheart 12

Gin, Lemon, La Pinta Pomegranate,
Spiced Bitters, Cava

The Greatjon 12

Glendalough Double Barrel, Avena,
Crème de Banana, Angostura Bitters

Executive Chef Adi Mandel

18% Gratuity will be added to groups of six or more *Consuming raw or under cooked animal products may be hazardous to your health
*Prior to placing your order please inform your server of any food allergy concerns for you or any person in your party