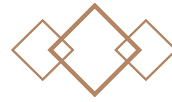


Temple  
bar



## 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*

#### Braised Lamb 25

Polenta, Pea Puree, Roasted Carrots & Turnips, Jus  
*Tinto Negro Malbec, Argentina 10*

### 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