

February 9th, 10th, 11th, and 12th, 2017

Soup

Valentine Soup

Vegetarian: Roasted Beet, Potato

Starter Specials

Merguez with Chickpeas and Fregola

Lamb Sausage, Harissa, Tamarind, Yoghurt, Cucumber, Mint

Kumamoto Oysters on the Half-Shell

Shallot Apple Mignonette, Shio Kombu Chips

Burrata Pansotto with Walnut Sauce

Vegetarian: Beet, Beet Green, Spinach, Fava Green, Wood Sorrel, Nettle, Mustard Greens, Grana

Roots Farm Puntarelle Salad

Anchovy Dressing, Radicchio, Fennel, Carrot

Flatbread Specials

Chanterelle and Herbed Bocconcini Flatbread

Vegetarian: Roasted Onion 'Leaves,' Garlic, Fava Greens,

Coachella Valley Date and Bacon Flatbread

Smoked Leek Sauce, Blue Cheese

Sunday Supper

Santa Barbara Spiny Lobster from the Oven 'Thermidor' Style with Chanterelles

Wild-foraged Chanterelles, Tallegio Cheese, Brandy, Egg, Cream, Paprika, Citrus

Desserts

Pistachio and Bergamont Valentine Cake with Earl Grey Ice Cream

Ember-roasted Strawberries, Hibiscus, Strawberry Marshmallow, White Chocolate

Los Alamos S'More

Flatbread's Awesome Brownie with Strauss Family Creamery Vanilla Bean Ice Cream

818% gratuity will be added to all parties of 8 and over-There is a \$12 corkage fee for all bottles brought into the restaurant-we have a \$25 cake-cutting fee

We are proud to hand make all the food we serve you ~ **Gluten Free Pizza add \$5** ~ Open Thursday through Sunday Weekly

Visit us at: www.fulloflifefoods.com

Meat Special

- Garlic Oil
- Leek Sauce
- Bacon – 7 slices
- Dates
- Walnuts
- Red Onions
- Blue Cheese
- Mozz (light)
- Grana
- BAKE
- Arugula (light)

Veggie Special

- GARLIC Oil
- Ricotta (drained / mixed with lemon zest and pepper)
- Salt
- Onion Petals
- Chanterelles
- Kale
- BAKE
- Fava Greens
- Herbed Boccancini