

Valentine's Day

3-COURSE DINNER MENU \$75

COURSE ONE

selection of one

WOODSMAN'S LETTER

bone marrow tartare, smoked peach, challah bread, fennel flower

MERMAID'S KISS

(3) pink lady oysters, cucumber, radish, micro cilantro,
cured myer lemon peel

COURSE TWO

selection of one

SEASIDE

butter poached seabass, charred hearts of palm,
tequila valu, stripe potatoes

OLD MEMORIES

3-bone rack of lamb, tomato relish, parmesan potato pavé,
shiitake mushrooms, port wine demi

GARDEN RETREAT

rutabaga au gratin, heirloom tomato confit, micro arugula,
roasted honey carrot schiuma, toasted barley

COURSE THREE

selection of one

CHURCH BELLS

calico pavlova, dipped strawberries, elderflower buds

SWEET DREAMS

chocolate soufflé, chambord crème anglaise

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RESTAURANT

* Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness. Be advised, groups larger than 8 are susceptible to an automatic service charge of 22%. Checks may not be split for groups of 8 or larger. Thank you 1/6/2026

Chef de Cuisine Ryan Swenson | Executive Chef Auston Minnich