THE WOOD-FIRED CHOPHOUSE OF PALM CANYON

FIRE · SALT · LINEAGE

Valentine's Dinner

FOUR COURSES — VALENTINE'S WEEKEND

Friday, February 12 through Sunday, February 14, 2027

A table for two, held all three nights of Valentine's weekend. The board is carved and passed the way this family has always eaten, the champagne is poured before anything else arrives, and the sweet comes as a duet because nobody should have to choose. Take your time. The room is yours.

— Lee Morcus

A TOAST TO LOVE

Three from the bar for the weekend

A Toast to Love 22
Rosé champagne · pomegranate · orange blossom.

Red Velvet Rakweh 22
Cardamom coffee from the long-handled pot · dark chocolate · arak ·
shaken cold and served up, the cream floated.

The Almond-Wood Old Fashioned 34
Lagavulin 16 · date sugar · bitters · orange · almond-wood smoked at the table.

THE VALENTINE'S TABLE — FOUR COURSES

Served all three nights of Valentine's weekend · the toast, the first course and the sweet are included

THE TOAST — INCLUDED

A Glass of Champagne
Poured at the table before anything else arrives, on every night of the weekend.

FIRST — SELECT ONE

Classic Lobster Bisque
Sherry · white truffle oil · crème fraîche · sweet lobster meat.

Chophouse Caesar Salad
Romaine hearts · sourdough croutons · the dressing · 24-month Parmigiano-Reggiano · white anchovy.

Beets, Grapefruit & Feta Salad
Za'atar-roasted beets · greens · radicchio · Ruby Red grapefruit · Lebanese feta ·
pistachio · herbs · lemon sumac vinaigrette · V · GF · N.

FOR TWO — CARVED AND PASSED

Every board with brown-butter whipped potatoes, honey-glazed baby carrots,
green beans amandine · sauce béarnaise and Madagascar green-peppercorn port reduction

Châteaubriand, 22 oz 299
Top of the tenderloin · clean trim · wood-roasted · wet-aged 35 days minimum.

Double Porterhouse, 40 oz 319
The cut that carries the family name · the buttery tenderloin on one side,
the deep strip on the other · dry-aged 42 days minimum.

Australian Wagyu Tomahawk, 40 oz 389
Full-blooded Wagyu, Tajima bloodline · the showpiece of the case · dry-aged 42 days minimum.

FOR TWO — THE SEA & THE COALS

Every board with brown-butter whipped potatoes, honey-glazed baby carrots, green beans amandine

Whole Dover Sole, Meunière 329
Brown butter · lemon · capers · parsley.

Coals & the Coast — Bone-In Strip & Lobster Tail 299
The Levantine surf and turf: 22 oz bone-in NY strip, dry-aged 42 days minimum,
seared over lump charcoal · 16 oz Maine lobster tail
roasted in the almond-wood oven · drawn brown-butter · charred lemon.

Marble & the Pearl — Wagyu Coulotte & Saffron Jumbo Prawns 289
The luxe surf and turf: American Wagyu coulotte, wet-aged 35 days minimum, over the coals ·
jumbo Gulf shrimp grilled in saffron-harissa butter · mint, sumac chimichurri.

THE SWEET — A DUET FOR TWO

Tiramisu
Italian mascarpone · espresso-soaked ladyfingers · V.

Lemon & Mascarpone Cheesecake
Meyer lemon · mastic · arak-macerated raspberry · N.

add a butter-poached Maine lobster tail, eight ounces + 59 · oak-grilled jumbo Gulf shrimp, four + 24

THE CARD, À LA CARTE

TO BEGIN

To start before the feast

Jumbo Gulf Shrimp Cocktail three 27 · six 49 · nine 74
Poached with lemon and herbs · cocktail sauce · charred lemon · GF. ⋄

Bluefin Tuna Tartare 34
Sashimi grade · wasabi · tobiko · Japanese cucumber · avocado · edamame · wakame seaweed salad · mango · green onion · sake, soy and ginger reduction · pickled ginger.

Dungeness Crab Cakes two 28 · four 49 · six 73
Rémoulade · spinach and wood-roasted tomato salad · sumac, Meyer lemon vinaigrette. ⋄

Wood-Roasted Medjool Dates three 18 · six 32 · nine 44
The jewel of the desert · walnut, gorgonzola and mascarpone stuffed · bacon-wrapped · arugula and fennel · aged balsamic · N.

Fritto Misto 32
Calamari · bay shrimp · shredded carrots · zucchini · artichoke hearts · green beans — dusted and flash-fried · charred lemon.

Sito's Trio 19
Hummus · beet hummus · whipped feta · fresh flatbread from the 750° dome · V.

THE SOUPS & THE SALADS

Where two prices are shown, the first is the plate and the second the bowl to share ⋄

Classic Lobster Bisque 21
Sherry · white truffle oil · crème fraîche · sweet lobster meat.

French Onion Soup Gratinée 17
Roasted bone and oxtail stock · Gruyère · Emmental · grilled sourdough crouton · wood oven baked under the crust.

Chopped House Wedge 18 / 34
Iceberg · Shaft's blue · applewood bacon lardons · heirloom tomato · red onion · sumac, citrus, Shaft's blue cheese dressing.

Grille Greens, Dates & Manchego 18 / 34
Organic greens · Granny Smith apple · Medjool dates · walnuts · Manchego · torn za'atar flatbread from the dome · pomegranate · white balsamic vinaigrette · V · N.

Chophouse Caesar 18 / 34
Romaine hearts · sourdough croutons · the dressing · 24-month Parmigiano-Reggiano · white anchovy.

Tomato & Burrata 26
Seasonal tomatoes · basil · first-press olive oil · aged balsamic · Himalayan pink salt · V.

Beets, Grapefruit & Feta Salad 23
Za'atar-roasted beets · greens · radicchio · Ruby Red grapefruit · Lebanese feta · pistachio · herbs · lemon sumac vinaigrette · V · GF · N.

Sito's Minced Tabbouleh 18 / 34
Romaine · mint · parsley · green onion · heirloom tomatoes · cracked bulgur · lemon · Ruby Red grapefruit vinaigrette · Vg.

FROM THE BLOCK — TO THE FIRE

Brandt Beef, Imperial Valley, California · USDA Prime · one family, one ranch, one breed since 1945
aged and broken by hand in our own room · over oak and lump charcoal
bone-in cuts dry-aged 42 days minimum · steaks wet-aged 35 days minimum

Order additional sides and pass them from the center of the table

Filet Mignon 8 oz 79 · 12 oz 99
Center-cut · the most tender of the block · classic béarnaise · brown-butter whipped potato.

New York Strip 89
Firm · mineral · the butcher's everyday favorite · roasted bone-marrow butter · marinated ember-roasted shallots · brown-butter whipped potato.

Boneless Ribeye 92
Marbled · juicy · the house favorite · roasted bone-marrow butter · marinated ember-roasted shallots · brown-butter whipped potato.

Bone-In Chophouse Strip 104
Bone-in NY strip with dry-age concentration · roasted bone-marrow butter · ember-roasted shallot jam · brown-butter whipped potato.

Kurobuta Pork Tomahawk 59
Long-bone chop · honey-arak brine · grilled stone fruit reduction · lavender honey · puréed garnet and orange yams.

Veal Chop, Oak-Grilled 78
Bone-in chop over rosemary-scented coals · oyster, maitake and seasonal mushrooms · fig-Madeira reduction · mushroom risotto.

Mary's Chicken Piccata 43
Almond-wood oven finished · lemon · French capers · chardonnay butter sauce · charred broccolini · butter-whipped Yukon Gold potato.

Oak-Grilled Ora King Chinook Salmon 54
Brown-butter baste · tarragon and caramelized-shallot béarnaise · charred lemon · charred broccolini · butter-whipped Yukon Gold potato · GF.

The Morcus Lamb Rack, Thick-Cut 3 bone 84 · 6 bone 160
Colorado lamb marinated with garlic, citrus, olive oil, and fresh herbs, oak fire-grilled · Dijon, pistachio, za'atar, herb sourdough crumb crust · date & pomegranate port wine lamb reduction · brown-butter potato purée · charred asparagus · N.

Norwegian Halibut, Yellow Curry 64
Arak, ginger, lemongrass and coconut milk reduction · brown-butter potato purée · sautéed spinach · almond roasted pineapple, mango & roasted corn salsa · N.

Branzino — Samkeh Harra 57 / 103
The Lebanese fisherman's dish — stuffed with cilantro, garlic and preserved lemon · samkeh harra, the fiery walnut-and-chili-tahini sauce · toasted pine nuts · pomegranate · brown-butter potato purée · green beans amandine · N.

Wood-Grilled Pacific Swordfish, Salmoriglio 58
Loin cut over coals · salmoriglio — lemon, garlic, oregano · charred broccolini with first-press olive oil and chili flake · spinach risotto.

THE SIDES

Passed at the center of the table

Whipped Potato 14
Yukon Gold · cream · sweet butter · V · GF.

Charred Carrots 16
Desert carrots · orange · lavender honey · thyme · V · GF.

Mushroom Risotto 19
Carnaroli rice · oyster, maitake and seasonal mushrooms · Parmigiano-Reggiano · sweet butter, stirred to order · V · GF.

Grilled Asparagus 16
Tarragon · caramelized shallot · wine vinegar reduction · egg yolk · lemon, and clarified butter, whisked to order · V · GF.

Green Beans Amandine 16
Haricots verts · brown butter · toasted almonds · lemon · V · GF · N.

Spinach Risotto 19
Carnaroli rice · spinach · Parmigiano-Reggiano · sweet butter, stirred to order · V · GF.

Creamed Spinach 16
Parmigiano-Reggiano · V · GF.

Parmesan & Truffle Frites 16
Belgian method, three times cooked · Parmigiano-Reggiano · truffle · rosemary · sea salt.

Cavatelli Pasta Gratin, Four Cheese 18
The house mac & cheese · add butter-poached Maine lobster + 24 · V.

TO FINISH

Tiramisu 15
Italian mascarpone · espresso-soaked ladyfingers · V.

Lemon & Mascarpone Cheesecake 16
Meyer lemon · mastic · arak-macerated raspberry · N.

Date & Toffee Pudding 16
Coachella Medjool dates · toffee · V.

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CELEBRATE LIFE, PALM SPRINGS-STYLE

Intimate dinners to receptions of six hundred · three of the finest terraces in the valley, misted and fire-warmed · live fire and our own butcher room

groups@kaisercorp.com

V vegetarian · Vg vegan · GF gluten-free · N contains nuts

Raw and chilled items are prepared to order. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase the risk of foodborne illness, especially if certain medical conditions are present. An 18% gratuity is added for parties of six or more — it is shared with the full house team.

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SAHTEIN — To Your Health