



Happy
Valentine's
Day

Three-Course Prix Fixe Menu

\$100 Per Guest

APPETIZER *choose one*

½ Dozen Oysters on the Half Shell* rhubarb mignonette

Butternut Squash & Coconut Soup rosemary focaccia crumb, pickled apple

Beef Dumpling spiced black vinegar broth, sesame seed

Snapper Crudo* apple emulsion, pickled golden beet, basil, lime juice

Scallop carrot risotto, fennel, grapefruit, apple, citrus sabayon

Charred Octopus red mole, pickled shallot, salsa matcha, avocado

Arugula radicchio, crispy prosciutto, candied orange, pomegranate, hazelnut,
citrus vinaigrette

ENTREE *choose one*

Halibut furikake gnocchi, swiss chard, morel mushrooms, ramen broth

Lobster Risotto mushrooms, white asparagus, carrots, peas

Tagliatelle lobster, shrimp, ricotta, tomato lobster veloute

Roasted Cabbage shrimp dashi, grana Padano, dried apple, fried cabbage

Duck Breast scarlet runner bean cassoulet, prosciutto, sour cherry jus, yuzu

Bavette Steak sunchoke puree, maitake, chimichurri

Beef Wellington (+\$15) truffle pomme puree, glazed shallots, bordelaise

DESSERT TRIO

Pistachio Baklava Opera Cake

Chocolate Truffle

Strawberry Macaron

~ Ask Our Sommelier for a Wine Bottle Pairing Recommendation ~

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.