



RESTAURANT & WINERY

VALENTINE'S DAY  
SIX COURSE TASTING MENU 200  
SOMMELIER'S CHOICE WINE & BEVERAGE PAIRINGS +100  
please select one option from each course

COURSE ONE

FRENCH LEEK & POTATO SOUP  
gouda foam · ossetra caviar

COURSE TWO

HAMACHI CRUDO  
finger lime · watermelon radish · serrano · scallion · buttermilk vinaigrette · sage oil  
A5 WAGYU TARTARE  
quail egg · crispy shallot · fried garlic · caper · rye · bone marrow aioli

COURSE THREE

BEET & PISTACHIO  
petite greens · rice puff · charred rapini · tahini  
SEARED U10 SCALLOP  
satsumaimo · herb chimichurri · chorizo · charred shishito · beet blush

COURSE FOUR

JAVA WHEAT AGNOLOTTI  
kumquat · hazelnut · périgord black truffle  
RISOTTO  
butternut squash · pancetta · sage · pine nut

COURSE FIVE

MAINE LOBSTER  
blood orange · watercress · fennel · fruit ash · lobster oil · beurre blanc  
BRANZINO  
swiss chard · smoked trout · white bean · chervil · nasturtium

COURSE SIX

IBÉRICO PORK  
russet potato foam · confit shallot · carrot  
VENISON TENDERLOIN  
cauliflower mushroom · juniper crumble · leek ash · fig jus · huckleberry

PRE-DESSERT

pink grapefruit sorbet · halva · candied suprêmes

DESSERT

RED VELVET PAVLOVA  
raspberry compote · batak berry ice cream · cream cheese foam  
PASSION FRUIT ENTREMETS  
caramelia chocolate mousse · passion fruit cream · candied hazelnut