



**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