



VALENTINE'S DAY 2019

FIRST COURSE

CHOICE OF

Trio of Oysters

caviar & yuzu sabayon | pomegranate | cucumber-apple granita

Baby Beets & Citrus

whipped goat cheese, puffed quinoa, red frill mustard

Grilled Hawaiian Kampachi Crudo

charred pineapple, radish, cucumber, herbs, cashew, white soy dashi, fermented chili

Gnocco Fritto

prosciutto, seranno chili, avocado-herb puree

Steak Tartare

pickled mushroom, herb, mustard, potato crackling

SECOND COURSE

CHOICE OF

Ratatouille

charred eggplant puree, tomato jam, parmigiano-reggiano, herbs

Truffle Tortellini & Brodo

ricotta, burrata, parmesan

Grilled King Crab Leg

cauliflower panna cotta, golden raisin curry, preserved lemon, capers, herbs

THIRD COURSE

CHOICE OF

Wild Mushroom & Vegetable Risotto

parmigiano reggiano, lemon, herbs, truffle

Pan Seared Alaskan Halibut

cauliflower puree, wilted greens, herbs, green-peppercorn sauce

“Milk & Honey” Duck Breast

quinoa, yogurt, carrot romesco, herbs, duck jus

Prime Beef Tenderloin

pomme puree, onion sousbies, carrot, green beans

FOURTH COURSE

ASK ABOUT OUR DESSERT COCKTAIL PAIRINGS

Crêpe

white chocolate mousse, passionfruit curd, meringue

FOURTH COURSE

Cheesecake

strawberry, graham cracker taffy

FOURTH COURSE

Chocolate Mousse Cake

cream, berries, crumble

\$75 per person, plus tax and gratuity