



VALENTINE'S DAY

FEB 11TH TO FEB 14TH | \$125 PER PERSON

1ST COURSE

Scroll Loaf

rosemary, pecorino, brûlée foie gras butter

Fresh Oysters & Caviar

northern divine caviar, lemon mignonette
calabrian chili, fresh horseradish

Chilled Shellfish

prawn cocktail, marinated mussels & clams
wild pink scallops

2ND COURSE

Burrata Fig Strawberry Salad

forno figs, strawberries, basil, pomegranate, candied walnut
avocado purée, reserve nouvelle olive oil

Iberico Melon

ice wine infused melons

3RD COURSE

Truffle King Crab Filet Mignon Oscar & Smoked Wild Sablefish

truffle mash potato, asparagus, béarnaise

4TH COURSE

Cherry Espresso Ruby Chocolate Baked Alaska

cherry gelée, ruby chocolate ganache

Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of foodborne illness.
Parties of 8 or more are subject to 18% gratuities.
A 3% kitchen appreciation fee is included in your bill. Inform us to opt

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