

HAPPY VALENTINE'S DAY

CHOICE OF:

Hamachi Crudo

pistachio crema, satsuma mandarin, basil

Foie Gras Terrine

duck rilette, beef tongue, endive marmelade, grains of paradise

Celery Root Caramelle

beurre noisette, parmigiano emulsion, toasted hazelnut

**add black winter truffle supp. \$20*

ADD TO THE EXPERIENCE:

Royal Osetra Caviar

toasted brioche, egg yolk confit, smoked bluefish sabayon

**supp. \$65*

CHOICE OF:

Atlantic Halibut

sunchoke, black trumpet, black winter truffle mariniere

Elysian Fields Lamb

saddle and neck, glazed puntarelle, bagna cauda

Charcoal Grilled Heirloom Carrots

ricotta mousse, golden raisin agrodolce, carrot-top pesto

ADD TO THE EXPERIENCE:

A5 Miyazaki Wagyu Ribeye

braised spinach, king trumpet mushroom, sauce au poivre

**supp. \$135*

CHOICE OF:

Baba au Rhum

roasted pineapple, citrus caramel, vanilla bean chantilly

Chocolate

chocolate sponge, chocolate mousse, smoked mascarpone creme anglaise, currant

Chocolate Souffle (for 2)

gran marnier creme anglaise