



Celebrate Love on Valentine's 2023
\$135 per guest

1st Course

Bread Service

sourdough | za'atar lavosh | artisanal cheese stick
herbed butter | olive tapenade

Champagne Soup

organic satur farm carrot-parsnip soup
black tobiko caviar

Choice of 2nd Course

Organic Beet Salad

port & sherry poached beets | goat cheese mousse
blue cheese crumbles | black mission figs

Tuna Tartare

ahi belly | pickled onion | avocado | jersey scallion
black tobiko caviar | yuzu emulsion

Scallop & Caviar

day boat scallops | shishito béarnaise | Kaluga caviar

Choice of 3rd Course

Risotto Milanese

parmigiano Reggiano | wild mushrooms

Chilean Sea Bass

champagne yuzu | celery root purée | chickpea caviar

Surf & Turf

braised wagyu short rib | 5 oz angry lobster tail
creamy truffled polenta | gremolata dust

Chateaubriand

10 ounce center cut prime filet mignon
potato gratin | asparagus | bordelaise

Dessert

S'mores Pot de Crème

macaron cake | lychee white chocolate cream
rose cream | fresh raspberries

Love Bug

bee pollen cake | rosemary ice cream | bruléed fig

Classic Valentine's Bubbly \$16

Champagne Cocktail

sparkling wine | bitters | sugar cube

Grand Royale

sparkling wine | gran marnier | cognac

Negroni Frizzante

sparkling wine | campari | carpano antica vermouth

Anup Patwal, Executive Chef

