

Offering our regular menu along with A special four course dinner at 95 per lover ++ 5:30 - 10 pm on 2.14.23



Amuse & Bubbles

Glass of Campo Viejo rosè along with Potato croquette, crème fraîche, LON's caviar

Appetizer Course

Octopus

Baby iceberg, orange, avocado, pomegranate, espelette chili vinaigrette

- or -

Foie Gras Roll

Foie gras torchon, peanut brittle, candied bacon, amarena cherries, herb salad

Main Course

Japanese Wagyu Striploin & Short Rib Croquette *

Black truffle potato puree, braised carrots & cipollini, red wine demi

- or -

Roasted Walu & Stone Crab Salad

Vanilla-parsnip puree, asparagus, orange beurre blanc

To Pinish

Dessert to be Shared

Dark Chocolate & Praline Tart

Dulcey ganache, candied hazelnuts, passion fruit mousse, strawberry sauce, rosewater meringue