

# V-DAY PRIX FIXE MENU

\$125 PER PERSON @TANNERSHB

#### STARTER

# **63 DEGREE EGG**

toasted brioche, caviar

## APPETIZER

## **SEARED HAWAIIAN AHI**

chorizo vinaigrette, giardiniera, pistachio

## LOCAL BEET "TARTARE" vg

almonds, watercress, fennel cracker

# ENTRÉES

(CHOOSE ONE)

#### GRILLED PACIFIC LOBSTER "THERMIDOR"

asparagus, salmon roe, lemon

## **WAGYU RIB EYE**

1000 layer potato, bone marrow butter, broccolini

#### **CHARRED BABY EGGPLANT VG**

coconut curry risotto, feta, pomegranate seeds

## DESSERT

(CHOOSE ONE)

# **PASSIONFRUIT GANACHE VG**

dark chocolate, pineapple, coconut dust

# **RASPBERRY HIBISCUS CAKE**

rosewater, almonds, meringue



 $VG\ indicates\ vegetarian\ |\ V\ indicates\ vegan\ |\ GF\ indicates\ gluten-free\ options$ 

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increaseyour risk of foodborne illness.