

TRUSS

VALENTINE'S DAY
\$160 PER PERSON

SUPPLEMENT: OYSTERS & CHAMPAGNE

half dozen oysters, 2 glasses

LUCIEN ALBRECHT BRUT ROSÉ
+\$85

CHANDON RESERVE BLANC DE BLANCS
+\$65

FIRST COURSE

choice of

ROASTED BEET SALAD

goat cheese, honeycomb, arugula, pistachio

LOBSTER BISQUE

marinated lobster, chili crunch, sourdough crouton

TUNA TARTARE

spicy aioli, roasted jalapeño, green apple, tortilla chip

CAVIAR

traditional accoutrements

+\$150

SECOND COURSE

choice of

CACIO E PEPE

pepper, pecorino, linguini

MUSHROOM RAVIOLI

mixed mushroom, brown butter, roasted garlic

MONTEREY SCALLOPS

confit fennel, fennel beurre blanc, lemon zest, winter citrus

ALBA WHITE TRUFFLE

5g added to any dish

+\$150

BLACK TRUFFLE

5g added to any dish

+\$50

THIRD COURSE

choice of

CALIFORNIA SEABASS

cannellini bean, mushroom, kale, blood orange

FILET MIGNON

pomme purée, bone marrow jus, roasted root vegetable

CAULIFLOWER

coconut yogurt, confit fennel, za'atar

HALF CHICKEN

roasted apple, pepper jelly, arugula, pink radish

DESSERT TO SHARE

CHOCOLATE & RASPBERRY

chocolate sabayon, raspberry confit
vanilla butter shortbread

*For parties of 6 or more, there will be a 20% service charge added to your check
We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed.
Although every effort will be made to accommodate dietary restrictions, we're afraid we cannot always
guarantee meeting your needs. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of
food borne illnesses.*