

HAPPY VALENTINE’S DAY!

THREE-COURSE MENU | 120.

WITH SUGGESTED BEVERAGE PAIRINGS | +70.

◆ PÉRIGORD BLACK WINTER TRUFFLES | THREE GRAMS +30.

— AMUSE BOUCHE DUO —

CAVIAR | *PHYLLO, CRÈME FRAÎCHE*

FOIE GRAS MOUSSE | *PUFF PASTRY, AGRODOLCE*

PASSION FRUIT-CHAMPAGNE COCKTAIL
*CHINOLA PASSION FRUIT LIQUEUR, TITOS VODKA,
VINO SPUMANTE BRUT ROSÉ*

— FIRST —

TUNA CRUDO*

Asian Pear, Gochujang, Hanguk Spice, Wasabi Tobiko
ALBARIÑO, LICIA, BODEGAS LA VAL, RIAS BAIXAS, SPAIN 2022

NEW BEDFORD SCALLOPS

Coconut-Kaffir Lime Sauce, Papaya Salad, Finger Lime
RIESLING (DRY), STEININGER, KAMPTAL, AUSTRIA 2021

OSSETRA CAVIAR +45.

Crème Fraîche, Pomme Rösti, Pickled Pearl Onion
CHOPIN VODKA MARTINI
DOIN VERMOUTH DE CHAMBERY DRY, LEMON TWIST

WAGYU TARTARE* ◆

Black Garlic Aioli, Cornichons, Quail Egg, Gaufrette Potato
MALBEC, EL ENEMIGO, MENDOZA, ARGENTINA 2019

SEARED FOIE GRAS ◆

Toasted Brioche, Sautéed Spinach,
Lingonberry Compote, Balsamic Fig
PINOT NOIR, TRISAETUM WINERY, WILLAMETTE VALLEY, OR 2021

SPAGHETTI ALLA CHITARRA ◆

Shallot-Mascarpone Cream, Shaved Périgord Black Winter Truffle
GRENACHE BLANC, RIDGE VINEYARDS, PASO ROBLES, CA 2021

— SECOND —

MUSHROOM
RISOTTO ◆

Chanterelle Mushrooms,
Pierre Poivre, Parmesan,
Sunchoke Chips,
Shaved Périgord
Black Winter Truffle
*CHARDONNAY, FRANK FAMILY
VINEYARDS, CARNEROS, CA 2020*

BRIOCHE-CRUSTED
HALIBUT ◆

Grilled Baby Leeks,
Wheat Berries, Fennel,
Whey Sauce
*VERDEJO, BELONDRADE QUINTA
APOLONIA, CASTILLA Y LEON,
SPAIN 2020*

MEDITERRANEAN
SEA BASS

Olive Oil Potatoes,
Charred Scallion,
Smoked Trout Roe,
Citrus Beurre Blanc
*CHAMPAGNE BRUT RESERVE,
CHARLES HEIDSIECK, REIMS, FRANCE*

EARTH & OCEAN* ◆

5 oz Prime New York Strip,
Butter Poached Lobster,
Parsnip Purée, Swiss Chard
*CABERNET SAUVIGNON, MERLOT &
PETIT VERDOT,
LE PAGE DE LA TOUR DE BESSAN,
MARGAUX, BORDEAUX, FRANCE 2019*

RACK OF LAMB*

Beluga Lentils, Cipolini Onion,
Charred Escarole,
Nduja Sausage,
Lemon-Mint Vinaigrette
*CABERNET SAUVIGNON, MERLOT
& PETIT SIRAH, HOURGLASS HG3,
PROPRIETARY BLEND,
NAPA COUNTY, CA 2021*

— THIRD —

KEY LIME
CRÉMEUX

Sablé Breton, Key
Lime-Coconut Espuma,
Calamansi Sorbet
*TOKAJI ASZU, 5 PUTTONYOS,
DISZNÓKÓ, HUNGARY 2013*

RED VELVET MOUSSE

Cream Cheese Mousse,
Strawberry Sponge, Hibiscus
Consummé,
Mascarpone Gelato
*BRACHETTO D'ACQUI, COCCHI,
PIEDMONT, ITALY*

CHOCOLATE OPERA

Dark Chocolate Mousse,
Coffee Sabayon,
Candied Hazelnuts,
White Coffee Gelato

*PEDRO XIMÉNEZ, ALVEAR SOLERA
1927, MONTILLA-MORILES, SPAIN*

ICE CREAM & SORBET

Vanilla Bean, Chocolate,
Maple-Bourbon
Green Apple,
Prickly Pear, Calamansi
*GRAND MARNIER
CORDAN ROUGE LIQUEUR*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.