Siberian Sturgeon caviar with a warm poached egg and dill.
Hamachi tartare marinated in a dashi flavored vinaigrette.
Maine lobster and gala apple glazed in green and red cabbage
Dry aged beef with globe artichokes and sauce Bordelaise.
Strawberry baked alaska.

Valentines Day 2018

six

228

wine pairing · 98

Glazed dark chocolate mousse with milk sorbet and quinoa puffs.