

THE MODERN

VALENTINE'S DAY 2017

8 courses | 325 pp

White Sturgeon Caviar

Hamachi Marinated in Sorrel

Tart of Foie Gras & Quince

Cauliflower Roasted in Crab Butter

Black Truffle Risotto

Wild Turbot Roasted on the Bone

Red Wine Marinated Venison

Araguani Chocolate Marquise