



# RESIDENTS

## VALENTINES DAY

\$99 / PER PERSON

### AMUSE BOUCHE

#### CAVIAR POP

premium sturgeon caviar, creme fraiche, homemade blini



### APPETIZERS

#### BAKED BRIE

figs, fig jam, Marcona almond, herbs,  
white balsamic glaze

#### OXTAIL CROQUETTES

horseradish creme fraiche, pickled heirloom carrot,  
oxtail jus

### SUGGESTED WINE PAIRING

#### LYRIC / 14

pinot noir, red berries, fine tannins



### ENTRÉES

#### CHARRED OCTOPUS

red chermoula, potato croquettes,  
lemon aioli, pickled cherry tomatoes,

#### WAGYU AU POIVRE

6oz wagyu flat iron, pomme robuchon,  
sauce au poivre

#### TRUFFLE RISOTTO

black truffle, sauteed mushrooms, three  
year parmigiano reggiano

### SUGGESTED WINE PAIRING

#### JACQUES DUMONT / 13

sauvignon, crisp, refreshing,  
bright

#### KLINKER BRICK / 15

plum, cherry, balance tannins,  
full bodied



### DESSERT

#### STRAWBERRY PROFITEROLES

white chocolate, sumac, strawberry compote

#### BASQUE CHEESECAKE

passion fruit sauce, ras el hanout

*Consuming raw or undercooked meats, poultry, seafood or shellfish or raw eggs may increase your risk of food borne illness, especially if you have certain medical conditions. May contain nuts.*

