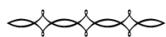


- La Fia -

BISTRO

AMUSE

Tartlet of Manchego & Iberico chorizo, Beignets Chive Cream, Caviar



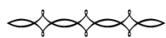
FIRST COURSE *(choose one)*

Big Eye Tuna Crudo, whipped yuzu crème fraiche, pickled chiles, thai basil, pomegranate

Chilled Crab, passion fruit coconut sauce, toasted nori, ginger, radish

Smoked Venison Loin Carpaccio, raisin yogurt, crispy sunchoke, shallot confit

Celery Root Bisque, grated foie gras torchon, apple relish, potato crisp



SECOND COURSE *(choose one)*

Honey-Shoyu Glazed Scallop, Meyer lemon sabayon, basil, caramelized almond

Grilled Suckling Pig, tamarind emulsion, shiso, apple

Quail Egg Ravioli, maple, aged goat cheese, pancetta



THIRD COURSE *(choose one)*

Dry Aged Duck Rohan Duck Breast, grilled salsify, kumquat, duck jus

Wagyu Strip loin, oxtail potato pave, charred cabbage, comte,
horseradish brown butter, aged balsamic

Brioche Crusted Halibut, lobster emulsion, charred sweet garlic, baby potato



DESSERT *(choose one)*

Chocolate Tart, cherry mascarpone ice cream, cherry gel, chocolate crumb

Orange Creamsicle, vanilla ricotta ice cream, mandarin sherbert,
caramelized brioche, orange reduction

Valentine's Day Prix Fixe - \$95pp

EXECUTIVE CHEF
DWAIN KALUP



*Contains nuts. Please inform us of any food allergies. Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness.