

VALENTINES DAY MENU



AMUSE

Potato Gratin + Vegan Brie + Avocado Mouse + Mushrooms

Laurent Perrier Brut Rosé



RAW BAR

Jumbo Shrimp + Oysters + Snow Crab Claw + Ceviche

Laurent Perrier Brut Rosé



STARTER

Chicken Lollipop

Chicken Au Jus + Wild Rice + Baby Corn + Pink Mole

Laurent Perrier 'Blanc de Blancs'



CHOICE OF ENTRÉE

Mar y Tierra

Wagyu Filet + Diver Scallop + Carrot Purée + Sambal-Glazed Asparagus + Parsnip Crisp

Cordero di Montezemolo Barolo

Pesca del Día

Miso Glaze + Beet Risotto + Green Peas + Eggplant Peel + Cilantro Beurre Blanc

Cakebread Chardonnay

Tofu Carmesí Silvestre

Wild Mushrooms + Beet Risotto + Green Peas + Eggplant Peel + Cilantro Beurre Blanc

Cakebread Chardonnay



DESSERT

Passion Fruit Pavlova

Greek Yogurt Whipped Crèmeux + Mango Passion Fruit Sorbet

Cocchi, Barolo Chinato

Sommelier's Selections + \$98

