

VALENTINE'S DINNER

AHI TUNA CRUDO

Roasted Beets, Bonito Aioli, Raspberry Basil Vinaigrette, Candy Hazelnut, Herbs

Or

WAGYU BEEF TARTAR

Cornichon, Black Truffle, Capers, Dijon Mustard, Caviar

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BRAISED VEAL CHEEKS

Chestnut Celeriac Puree, Port Raisins Reduction, Radishes, Green Apple

Or

PAPPARDELLE PASTA

Organic Crispy Egg, Parmigiano Reggiano, Black Truffle

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-HONEY DEW, ST GERMAIN GRANITA

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CHILLEAN SEA BASS

Citric Saffron Fumet, Rainbow Carrots, Turnips, Caviar

Or

NEW ZEALAND LAMB LOIN

Sour Cherry Gastric, Potato Pave, Pickled Shimeji Mushrooms, Bok Choy

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