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## VALENTINE'S MENU 2019

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six course tasting menu 95

mushroom bisque | wild mushrooms | light truffle cream  
white asparagus | parmesan crisp | brioche croutons | chive oil

tuna crudo | capers | tomato | chile aioli | king crab | evoo  
crab & shrimp cake | red curry remoulade | upland cress | red pepper oil | lime  
burrata & nectarines | heirloom tomatoes | mint | honey-raisin vinaigrette  
prosciutto di parma | fig beignet | taleggio | spicy honey | sage | basil | evoo  
butternut ravioli | goat cheese | hazelnut brown butter sauce | apples | sage  
beet tartar | goat cheese | brulee onions | beet meringue | hazelnuts  
beef carpaccio | truffle zabaglione | parmesan-puff | caperberries | radish  
baked oyster | mascarpone | arugula | parmesan | bacon  
shrimp cocktail | atomic-horseradish | traditional cocktail

field greens | strawberries | feta | pickled onions | pistachios | red wine honey vinaigrette

ricotta gnocchi | san marzano tomato sauce | micro basil  
blackened scallops | celeriac | green apple | hazelnut | brown butter | sage  
sea bass | miso glazed | bok choy | shimeji | peruvian potato | tamarind-date jam | red curry lobster nage  
duck breast | sweet potato blini | foie gras | fig jam | confit of root vegetable | kumquats  
short ribs | moroccan carrot puree | sesame dates | pearl onions | almond oil emulsion | cilantro  
new york strip | prime aged | roasted mushroom-short rib spring roll | szechuan peppercorn sauce  
filet mignon | wild mushrooms | fresh peas | potato puree | pearl onion | barolo sauce  
lamb chop | grilled baby vegetable | tomato jam | minted yogurt | black olive oil

artisanal cheese chef's selection of artisanal cheese and accoutrements

dessert tasting | flourless chocolate cake | burnt orange crème brulee | caramel banana tart

KINDLY NOTE THAT A 20% GRATUITY WILL BE ADDED