

VALENTINE'S DAY 2023

FOUR-COURSE PRIX FIXE MENU

1ST COURSE

—CHOICE OF ONE—

WEST COAST OYSTERS

LIGHTLY POACHED IN SHELL, LEEK GELEE, ALEPPO MIGNONETTE

FOIE GRAS

CHOCOLATE CRUMB, MOUNTAIN ROSE APPLE COMPOTE, CIDER CARAMEL, TOASTED BREAD

WHITE ASPARAGUS ^(V)

POACHED IN HERB BUTTER, PECORINO CHEESE ESPUMA, TOASTED HAZELNUTS

MUSHROOM TART ^(V)

ROASTED FOREST MUSHROOMS, LACINATO KALE CUSTARD

2ND COURSE

—CHOICE OF ONE—

ROASTED ARTICHOKE ^(V)

MANCHEGO BECHAMEL, BREADCRUMBS, THYME, TOASTED BREAD

ROASTED BEET ROOT CARPACCIO ^(V)

PECORINO CHEESE, ARUGULA, CHILIES, POSTACHIO, WHITE BALSAMIC VINEGAR

ROASTED SWEETBREADS

PARSNIP PURÉE, SWEET ONION JAM, VEAL JUS

CRAB CAKES

YUZU KOSHO AIOLI

3RD COURSE

—CHOICE OF ONE—

ARTIC CHAR

WHOLE WHEAT SPAETZLE, PERSIAN CUCUMBER TZATZIKI

RICOTTA HERB & LEMON RAVIOLI ^(V)

ROASTED ONION CONSOMMÉ, BLACK TRUFFLE

6OZ WAGYU STRIP LOIN + \$25 SUPPLEMENT

POTATO MILLE FEUILLE, VEAL JUS

DUCK BREAST

FARRO, CARAMELIZED ORANGE & FENNEL

4TH COURSE

—CHOICE OF ONE—

FLEXIBLE CHOCOLATE ^(V)

GREEN TEA MERINGUE, COCONUT, THAI BASIL

CITRUS MOSAIC

YUZU CURD, BLOOD ORANGE GELEE, LEMON MERINGUE, FEUILLETINE, FRESH GRAPEFRUIT, ORANGE

CHILLED RHUBARB & STRAWBERRY TART ^(V)

VANILLA PASTRY CREAM

APPLE STREUSEL ^(V)

WHITE CHOCOLATE CARAMEL

(V) DENOTES VEGETARIAN OPTION

\$95/PERSON