



Valentine's Day

FEBRUARY 14, 2021

CAVIAR SELECTION

Golden Osetra 120 / Kaluga 80
Served with Traditional Accompaniments

FIRST

Prime Beef Carpaccio / Whole Grain Mustard Aioli / Fried Egg / Shaved Black Truffles
Torn Burrata Caprese / Baby Heirloom Tomatoes / Basil Pistachio Pesto / Arugula / Onion Marmalade
Sesame Seared Ahi Tuna / Rice Coral / Wakame Salad / Orange Ginger Glaze / Wasabi Tobiko
Beet Terrine / Goat's Cheese Mousse / Blood Orange Gastrique / GYO Greens Micro Salad

SECOND

Sweet Corn Bisque / Maine Lobster Salad
Duck Confit Ravioli / Ricotta Cheese / Sage Brown Butter Sauce
Seared Diver Scallop / Foie Gras Mousse / Toasted Brioche / Fig Compote
Sautéed Escargot / Wild Mushroom & Garlic Cream / Crisp Prosciutto
Wild Mushroom Risotto / Asiago Cheese / Shaved Truffles

ENTREE

Togarashi Grilled Halibut / Fried Rice / Broccolini / Miso Beurre Blanc
Dry Aged Duck Breast / Parsnip Purée / Baby Carrots / Orange Honey Glaze
Lobster Carbonara / Bucatini Pasta / Crisp Pancetta / English Peas / Egg Yolk / Shaved Parmesan
Beef Tenderloin / Black Truffle Whipped Potatoes / Prosciutto Wrapped Haricot Verts / Red Wine Demi Glacé
Porcini Dusted Salmon / Fingerling Potatoes / Heirloom Tomato Hollandaise
Rack of Lamb / Basil & Goat Cheese Israeli Couscous / Fig Mint Compote
Accompaniments / French Black Truffles +12 / Half Foie Gras +12

DESSERT

Chocolate Soufflé / Luxardo Cherry Crème Anglaise
Flourless Chocolate Torte / Blueberry Mint Coulis / Chantilly / Sugar Tuile
Red Velvet Cheesecake / Cream Cheese Frosting / Raspberry Coulis / Graham Cracker Cookie Crust
Strawberry Shortcake / Vanilla Bean Ice Cream / Buttermilk Biscuit

89 per person

Sommelier Wine Pairings Upon Request