



VALENTINE'S DAY TASTING MENU

Menu 148 per person | Wine Pairing 98 per person

AMUSE BOUCHE

MAINE LOBSTER

WARM COCONUT BROTH, THAI BASIL

DEMI

MICHAEL MINA'S CAVIAR PARFAIT

SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA

\$45 SUPPLEMENT

FIRST

ALASKAN KING CRAB & HEARTS OF PALM

BUTTER LETTUCE, MAKRUT LIME, THAI CHILI

MIDI

PÉRIGORD WINTER TRUFFLE RISOTTO

ACQUERELLO RICE, MEYER LEMON, SARVECCHIO CHEESE

\$55 SUPPLEMENT

SECOND

PHYLLO-CRUSTED SOLE

KING CRAB BRANDADE, PEA SHOOTS, MUSTARD BEURRE BLANC

THIRD

MICHAEL'S LOBSTER POT PIE

BRANDIED LOBSTER CREAM, BABY VEGETABLES

FOURTH

AMERICAN WAGYU BEEF RIBEYE

PARIS MUSHROOMS, POMMES DAUPHINOISE, MADEIRA BUTTER

DESSERT

PASSION FRUIT GANACHE TART

BLOOD ORANGE, POMELO, MERINGUE

Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of foodborne illness. Young children, elderly & individuals with certain health conditions may be at a high risk if these foods are consumed raw or undercooked.