



VALENTINE'S DAY DINNER

Friday, February 14, 2020

COURSE ONE

MICHAEL'S CAVIAR PARFAIT

Smoked Salmon, Mina Reserve Caviar, Potato Cake

Imperial Kaluga Caviar | 35

Benoit Labaye Blanc de Noirs Extra Brut, Champagne, France NV

COURSE TWO

ALMOND-CRUSTED WILD HALIBUT

Dungeness Crab, Spring Peas, Angelica

Guirardel Petit Manseng Blend 'Le Sec de Prat', Jurancon, Southwest France 2012

COURSE THREE

CHARCOAL-GRILLED MAINE LOBSTER

Asparagus, Red Grapefruit, Morel, Sancerre

Alberto Nanclares Albarino, Rias Baixas, Spain 2017

COURSE FOUR

SONOMA DUCKLING

Smoked Sunchoke, Coffee, Cardamom

Ochota Barrels Grenache 'The Green Room', McLaren Vale, Australia 2017

COURSE FIVE

MISHIMA RESERVE AMERICAN WAGYU

Spring Onion, Radish, Artichoke

Hokkaido 'Snow Beef' Wagyu | 69

Jean-Baptiste Souillard Syrah 'Tartaras', Côte-Rôtie, Rhône Valley, France 2015

COURSE SIX

CHOCOLATE PYRAMID

Sunflower Praline, Blood Orange

Grand Finale Supplement | 29

Gorka Izagirre Hondarribi Zerratia 'Arima', Bizkaiko Txakolina, Spain 2014

CHEF TASTING MENU 235

WINE PAIRING 185

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.