

VALENTINE'S DAY

chef's tasting
\$135 PER PERSON
beverage experience
\$50 PER PERSON

AMUSE

CAVIAR WAFFLE

spiced crème fraîche, honey

FIRST COURSE

TUNA TOSTADA

avocado, seaweed salad, toasted peanut

SECOND COURSE

CHARCOAL GRILLED PORK

lemongrass, assorted pickles, nuac cham

THIRD COURSE

KING CRAB FRY BREAD

cucumber raita, charred scallion, punjabi spice

FOURTH COURSE

ROASTED DUCK BREAST

butternut squash, confit tortellini, port jus

FIFTH COURSE

BAKED ALASKA

chocolate dacquoise, vanilla ice cream, cognac flambé

