



VALENTINE'S DAY FEATURES

AMUSE

OYSTER

caviar, champagne mignonette

COURSE ONE

TUNA TARTARE

sunchoke puree, pomegranate, thai chili, lime, togarashi
caviar, crispy rice cracker

COURSE TWO

BEET & BURRATA SALAD

heirloom beets, whipped burrata, citrus, pickled fresno
frisee, arugula, tarragon

COURSE THREE

FILET & LOBSTER TAIL

red miso butter, truffle whipped potato, au poivre sauce

DESSERT

PASSION FRUIT PANNA COTTA

coconut sorbet, caramelized pineapple, toasted coconut

\$165 for two people

\$35 supplemental wine pairings