

# INTERNATIONAL *Smoke*

## *Valentines Day*

### CHEF'S TASTING MENU

#### FIRST

##### **BLACK TRUFFLE CAESAR**

little gem, truffle vin, garlic struesel

##### **DUCK CONFIT BAO BUNS**

confit duck leg, hoisin bbq sauce, jalapeno

##### **AHI TUNA**

brokaw avocado, ponzu foam, serrano

##### **PAIRED WITH**

Macabeo Blend, Bardinnet, Montsarra Cava, Spain, NV

#### OPTIONAL MID COURSE

##### **RASTA PASTA AND HALF LOBSTER +19**

garganelli pasta, trio bell peppers  
jerk seasoning, cheese sauce

**PAIRED WITH** Verdejo, Buil & Gine, Nosis, Rueda, Spain, 2021

#### SECOND

(choose one)

##### **HALF RACK OF RIBS**

hobbs bacon, shaved brussels sprouts

##### **8OZ NY STRIP**

sauce au poivre

##### **JAMAICAN JERK CHICKEN**

black bean puree, green seasoning

##### **CHAR SIU SALMONS**

english pea puree, crispy rice

##### **SF GARLIC NOODLES**

morel mushrooms, bok choy, parmesan

##### **SERVED WITH**

##### **CRISPY BRUSSELS SPROUTS**

soy caramel, crispy shallots

##### **GRILLED ASPARAGUS**

chili garlic crunch

##### **LOBSTER MAC**

garlic streusel, parsley

##### **PAIRED WITH**

Tempranillo, Creta Roble, Ribera del Duero, Spain 2018

#### THIRD

##### **VALENTINE'S SWEETHEART**

white chocolate, mango-passion  
fresh raspberries

##### **PAIRED WITH**

Royal Tokaji, 5 Puttonyos Azu-Mina Cuvee  
Tokaji, Hungary 2019

##### **85 PER GUEST**

##### **55 SOMMELIER-SELECTED WINE PAIRING**

excluding tax & gratuity

*For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed to the service staff. A guest may make adjustments to this suggested gratuity. We require a signed copy of the merchant receipt confirming any gratuities made on bill.*