

VALENTINE'S DAY 2025

TASTING MENU

\$115 PER PERSON

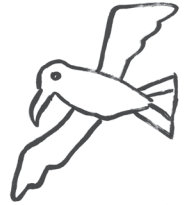
FIRST COURSE

SHARE FOR THE TABLE

Chef Yama's Golden Arrow
Otoro, Caviar, Ponzu, Golden Quail Egg

Croquetas
Jamon Iberico, Comte Espuma, Porcini

Winter Citrus Fattoush
Bruléed Market Citrus, Fennel, Burrata



OPTIONAL SECOND COURSE

INDIVIDUALLY PLATED
\$25 PER PERSON

Black Truffle Agnolotti
Burrata Cheese Filling, White Truffle Butter

THIRD COURSE

CHOICE OF

Crispy Branzino
Muhumara, Pomegranate Molasses, Gremolata

Triple-Seared Snake River Farm Wagyu
Bone Marrow, Potato Pave, Truffle Jus

Surf & Turf
\$54 per person
A5, Caribeneros, XO Sauce

DESSERT

Cupid's Heart
White Chocolate, Passion Fruit, 24k Gold

