

ORLA

**Valentine's Day Experience 2025**

**125 per person**

FIRST COURSE

FOR THE TABLE

**Kumamoto Oysters**

Rubino Mignonette, Spiced Cocktail Sauce, Lemon

**Petrossian Ossetra Caviar Service**

Traditional Accompaniments

Sieved Eggs, Chives, Shallots, Crème Fraîche

Fresh Fateer **add 48 per person**

SECOND COURSE

CHOICE OF

**Grilled Mary's Chicken**

Sesame, Vanilla Roasted Figs, Black Tehina Sauce

**8 oz Black Angus Filet Mignon**

Saffron Fingerling Potatoes, Herbed Mushroom Jus

Fresh Shaved Black Truffles

DESSERT COURSE

SERVED INDIVIDUALLY

**Moroccan Satilia Chocolate Parfait**

Sesame Seed Crunch, Whipped Cream