



VALENTINE'S DAY DINNER COURSE MENU SATURDAY, FEBRUARY 14th, 2026

MENU 225 PER PERSON

WINE PAIRING 125 PER PERSON

Amuse Bouche

MICHAEL MINA'S CAVIAR PARFAIT *

Smoked Salmon, Crème Fraîche, Egg Mimosa

First Course (Choice of)

AHI TUNA TARTARE *

Mint, Pine Nuts, Asian Pear, Garlic, Habanero-Infused Sesame Oil

— or —

PETITES FRUITS DE MER *

Chilled Oyster, Peruvian Bay Scallop Ceviche, Chilled White Shrimp

Second Course (Choice of)

WILD MUSHROOM TORTELLINI

English Peas, Morels, Meyer Lemon, Échiré Butter

— or —

MAINE LOBSTER POT PIE

Baby Vegetables, Fines Herbes, Brandied-Lobster Cream

Third Course (Choice of)

SNAKE RIVER FARMS FILET MIGNON *

Delta Asparagus, Potato Gratin, Black Truffle, Sauce Maltaise

— or —

SAIKYO MISO-MARINATED CHILEAN SEA BASS

Steamed Bok Choy with Ginger, Sesame, Yuzu, Cloud Ear Mushrooms

— or —

A-5 JAPANESE WAGYU STRIPLOIN *

Red Shallot Marmalade, Pommes Savoyarde, Sauce Bordelaise

69 Supplement

Fourth Course

CHAMPAGNE AND STRAWBERRIES

Strawberry Bavarois, Champagne-Strawberry Sorbet, Mara de Bois

Petites Fours

We kindly ask that all guests at the table enjoy the tasting menu in order to provide the best dining experience.

Health District Notice: Consuming raw or undercooked meats, poultry, seafood shellstock or eggs may increase your risk of foodborne illness.