

HAPPY VALENTINE'S DAY

KUMIAI OYSTER & CAVIAR

sparkling apple granita

FIRST

TUXEDO DIVER SCALLOP

black truffle, puff pastry, red wine-truffle demi

SECOND

CHITTARA ALLA CARBONARA

house pancetta, parmesan reggiano, farm egg, shaved black truffle

SIP OF CELERY ROOT SOUP

lemon-brown butter, scallop foam

THIRD

SURF AND TURF

american wagyu flatiron - herbed potato puree, a5 dusted potato chip, bordelaise
maine lobster thermidor - puff pastry, gruyere, lemon zest, tarragon

DESSERT

LOVE AT FIRST BITE

white chocolate mousse, mango, passion fruit, 24K gold

KOKO

\$140++ per person

wine pairings available

A MICHAEL MINA RESTAURANT

menu selection subject to change based on availability