



VALENTINE'S DAY



# MENU

February 14th, 4pm - 10pm

\$95 prix fixe menu

## AMUSE BOUCHE

Truffle Compté Cheese Gougère

## APPETIZERS

*choice of one*

Beef Carpaccio

wagyu beef, Tête de Moine cheese, capers, pesto, pine nuts, arugula

Tuna Tataki

sesame seeds crusted bluefin tuna, ponzu, spicy avocado tartare

## MAIN

*choice of one*

Seared Scallops Risotto

creamy lobster bisque, sundried tomatoes, asparagus, parmesan, basil

Truffle Organic Airline Mary Chicken

polenta, oyster mushrooms, charred broccolini, truffle chicken sauce

## DESSERT

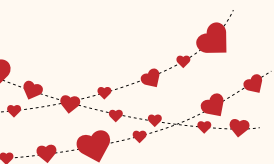
*choice of one*

“Mon Amour”

strawberry & chocolate entremet cake, rose chantilly

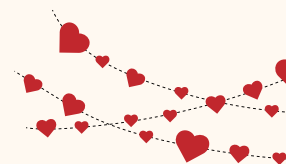
“Je t’aime”

white chocolate panna cotta, butter cookie crumble, black berry sauce



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# MENU



VEGAN OPTION

\$95 prix fixe menu

## AMUSE BOUCHE

Mushroom Velouté  
cream peas, toasted almond

## APPETIZERS

Beet Tartare  
pistachio oil, endives, sea beans, toasted buckwheat

## MAIN

Winter Truffle Risotto  
forbidden black rice, black garlic coconut cream,  
asparagus, fresh winter truffles

## DESSERT

“Mon Amour”  
chocolate and lemon entremet cake, almond biscuit