

**VALENTINE'S DAY
TASTING MENU**

**COUPLE \$250
BEVERAGE PAIRING \$50 PER PERSON**

AMUSE

TRUFFLE & COMTÉ GOUGÈRE

FIRST COURSE

HALF DOZEN OYSTERS

Passion Fruit Mignonette

SECOND COURSE

HAMACHI CRUDO

White Soy Emulsion, Pickled Kumquats

TUNA TARTARE PUFFS

Ponzu, Furikake

THIRD COURSE

EGGPLANT DUMPLINGS

Bonito, Sweet Chili

CRISPY BABY POTATOES

Yuzu Hollandaise, Kaluga Caviar

FOURTH COURSE

PAPILLOTE BLACK COD

Lemongrass & Ginger Dashi

GRILLED FILET OF BEEF

Butter Poached Lobster, Coriander Pesto

COCONUT STICKY RICE

DESSERT COURSE

GRAND MARNIER SOUFFLÉ

Mandarin Sorbet, Chocolate

CAVIAR COURSE SUPPLEMENT \$95

1oz KALUGA CAVIAR

Blinis, Egg, Chive, Red Onion, Crème Fraîche