

VALENTINE'S DAY
TASTING MENU

COUPLE \$250

BEVERAGE PAIRING \$50 PER PERSON

AMUSE

CHILLED OYSTER

Champagne Mignonette

Laherte 'Les Beaudiers' Brut Rosé NV

SECOND COURSE

HAMACHI CRUDO

White Soy Emulsion, Kumquats

CRISPY BABY POTATOES

Yuzu Hollandaise, Kaluga Caviar

Weinbach 'Cuvée Theo' Riesling 2016

FIRST COURSE

BURRATA

Local Honey, Black Truffle, Sourdough

TUNA TARTARE PUFFS

Ponzu, Furikake

François Pinon Vouvray 2016

THIRD COURSE

GRILLED FILET OF BEEF

Spinach, Coriander

BUTTER POACHED KING CRAB

Herbs, Lemon

Soter 'North Valley' Pinot Noir 2016

DESSERT COURSE

2019 CHOCOLATE WHISKEY SURPRISE

Pierre Peters Blanc de Blanc

CAVIAR COURSE SUPPLEMENT \$95

1oz KALUGA CAVIAR

Blinis, Egg, Chives, Red Onion, Crème Fraîche