

Valentine's Menu

\$110

Amuse Bouche

strawberry and champagne pate de foi

Course 1

(Choice of)

Kampachi Crudo

local citrus, crispy shallots, yuzu, olive oil, black garlic aioli, fine herbs

Terrine of Beets

goat cheese foam, snap pea and beet salad

Course 2

Milk Braised Lamb

lions mane, marjoram, lemon, pea tendrils, nodi marini

Course 3

(Choice of)

Baja Striped Bass

snap peas, fava, pea tendrils, pearl onions, sorrel sauce

Pan Seared Filet

rosti potato, confit king oyster mushroom, pepperonata

Course 4

(Choice of)

Vanilla Bean Cheesecake

rose anglaise, vanilla chantilly, pomegranate, almond pink peppercorn streusel, sparkling rosè gelee

Dark Chocolate Pot de Creme

matcha cremeux, candied cocoa nibs, dulcey honeycomb, nib streusel

Valentine's Day Cocktail Menu

Hers

\$15

strawberry infused aperol, pear brandy, splash champagne
served up over ice

His

\$15

raspberry infused tequila, pamplemousse, fresh grapefruit and lime, peychauds bitters, splash soda
served tall

Theirs

\$18

strawberry mochi, hanson's vodka, borghetti coffee liquor
served beautiful