



## VALENTINE'S DAY

### CHEF'S CHOICE

PER PERSON—100

UPON ARRIVAL

#### **tuna tostada**

*crispy corn tortilla, chili crunch, chervil*

#### **herb focaccia**

*seasonal butter pink peppercorn rhubarb*

FIRST COURSE

**lobster bisque en croûte** *puff pastry, sweet sherry, tarragon*

**roasted beet + red grapefruit salad** *radicchio, honey vinaigrette, fennel pollen*

**dry aged angus beef tartare** *egg yolk, cornichons, brioche crostini*

SECOND COURSE

**potato gnocchi + chanterelle mushrooms** *dashi, butternut squash, chestnuts*

**spaghetti carbonara** *cured egg yolk, pancetta, toasted black pepper*

**carolina white shrimp + polenta** *bouillabaisse, garlic gremolata, preserved lemon*

THIRD COURSE

**duck a l'orange** *peanut cilantro rice, cara cara orange, pickled chilis*

**cabbage wrapped black cod** *miso butter, hyakiui turnips, mussels escabeca*

**root vegetable gratin** *winter spinach, squash puree, shaved belle radishes*

DESSERT COURSE

**molten chocolate lava cake** *berry compote, marscapone whipped cream*

**cherries jubilee** *orange vanilla semifreddo, almond cake*