



VALENTINE'S DAY

CHEF'S CHOICE

4 COURSES—100 PER PERSON

FIRST COURSE

raw matheston oysters

champaign mignonette, horseradish, lemon

roasted cauliflower salad

pomegranates, tahini, pickled shallots

lamb belly confit + grapefruit salad

lime yogurt, mint, pea tendrils

grilled octopus + black garbanzo beans

chickpeas, paprika salsa verde, fresh coriander

SECOND COURSE

spinach gnocchi sardi + roasted bone marrow

aged balsamic vinegar, parsley bread crumbs, fennel fronds

cacao radiatori pasta + braised oxtail *toasted pine nuts, currants, parmesan reggiano*

egg yolk campanelle alla putanesca *mixed olives, preserved tomato, crispy capers*

champaign + mushroom risotto *grana padano, curly scallions, forest mushrooms*

THIRD COURSE

honey + fennel roasted duck breast *beets, fennel, cara cara oranges*

lobster wellington *sauteed spinach, bouillabaisse, shrimp mousse*

crispy turnip schnitzel *marsala onions, pickled peppers, caper lemon burre blanc*

pan seared cod loin *saffron, mitakee mushrooms, nasturtium*

DESSERT COURSE

german chocolate cake *chocolate butter cream, marble cake, butterscotch coconut*

rosemary olive oil cake + blood orange *crème fraîche, lemon curd, snow sugar*

rasberry taramisu *mascarpone cream, lady fingers, dried raspberries*

petit basque cheese plate *fig pâte de fruit, marcona almond praline,*

apricot vinegar gastrique