

VALENTINE'S DAY IN 3 OR 4 COURSES

THREE COURSE PRIX FIXE 95
select a first, main, and dessert course

FOUR COURSE PRIX FIXE 120
select a first, main, dessert and a
fourth course from first or dessert

FIRST

Oysters
sorrel, meyer lemon, vodka crème fraîche

Crudo
aloe, tangerine, mustard, cashew

Peekytoe Crab
daikon radish, cucumber, avocado

Calamari
salsify, citrus emulsion, caramelized squid jus

Foie Gras
homemade pasta, springbrook tarentaise
caramelized macadamia

Hubbard Squash Soup
chestnuts, celery, parmigiano-reggiano

Tofu
roasted and fermented brassicas
marcona almond, kohlrabi

MAIN

Slow Cooked Egg
alliums, winter vegetables, black winter truffle

Sable Fish
tea smoked, mushroom bouillon
turnip, caviar

Lobster
apple, celeriac, truffle crustacean emulsion

Dry Aged Duck
kumquat, turnips, cipollini onion

Venison
black garlic, pumpkin, horseradish, endive

DESSERT

Valrhona Chocolate
vanilla, hibiscus, marcona almond

Olive Oil Cake
blood orange, meyer lemon, truffle

Mascarpone
ginger, pomegranate, grapefruit