

MENU

SAINT VALENTIN

CAVIAR & OYSTER

Champagne Sabayon



LANGOUSTINE TARTAR

Royal Oscietra Caviar, Cucumbers, Cucumber Vinaigrette,

OR

FOIE GRAS TORCHON

White Chocolate Foam, Brioche, Jam



SEARED SCALLOPS

Celery Root Purée, Endives, Jamon Iberico, Riesling Sauce

OR

LOBSTER RAVIOLI

Kaluga, Vanilla Butter, Parm Crisp

OR

FILLET MIGNON

Hachi Parmentier, Chanterelles, Dark Chocolate Bordelaise



TRUFFLE BRIE CHEESE

Raspberry Jam, Honey



PASSION CROWN

Milk Chocolate, Jasmine Mousse

\$250 PER PERSON | \$125 COCKTAIL PAIRING
\$350 Sommelier's Reserve Wine Pairing
(Taxes and gratuity additional)