

# VALENTINE'S DAY DINNER

Amuse-bouche & Welcome Glass of Champagne

## APPETIZERS

Choice of

### OYSTERS ALL DRESSED UP

Finger Limes | Radish | Parsley

### KAMPACHI CRUDO

Kiwi | Lime | Avocado | Furikake

### BURRATA

Caviar | Olive Oil | Chives | Egg Yolk | Ciabatta

### CELERY ROOT CARPACCIO (V)

Black Truffle | Shallot | Macadamia Nuts | Herbs

## ENTRÉE

Choice of

### CHILEAN SEA BASS

Artichoke | Mussels | Herbs | Beurre Blanc

### AMERICAN WAGYU NY STRIP

Winter Squash | Endive | King Trumpet Mushrooms | Sauce Bordelaise

### IBERICO PORK CHOP

Sweet Potato | Lacinato Kale | Cipollini Onion | Pork Jus

### SPAGHETTONI PUTTANESCA (V)

Pomodoro | Red Miso | Basil | Mixed Olives | Capers

## DESSERT

Choice of

### BANANA CREAM

Chocolate Crumble | Graham Cracker | Benedictine Chantilly Cream

### CUPID'S CAKE

Mascarpone Frosting | Madagascar Vanilla

### SALTED CHOCOLATE MOUSSE (V)

Vegan Valrhona Chocolate | Raspberry Compote | Almonds

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\$125