



VALENTINE'S DAY 2021

▶ AMUSE ◀

Compressed melon with raki,
feta – sherry sauce tomato chutney,
balsamic caviar mint oil

▶ FIRST COURSE ◀

BEETROOT DUO

Red beetroot purée, pickled golden
beetroot, arugula, goat cheese mousse,
candied walnuts, orange segments

▶ SECOND COURSE ◀

SEAFOOD AGNOLOTTI

Seafood & ricotta filled house made
agnolotti pasta, sage beurre blanc, black truffle

▶ THIRD COURSE ◀

ROASTED WAGYU CHUCK FLAP

Celeriac mousseline, charred tomatoes, grilled
asparagus, black garlic purée, red wine reduction

OR

GRILLED BRANZINO

Braised & roasted fennel, caramelized
cauliflower purée, kalamata olive powder,
orange-tarragon beurre blanc

▶ THE END ◀

ROSE & BERRIES

Forest berries 'pâte de fruit', grapefruit
compote, rose tapioca, lychee sorbet, fresh
berries, icy rose petals.

HAPPY VALENTINE'S DAY

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.
20% Service charge added for parties of 6 or more.