# 71AB(1)\/F

## VALENTINE'S DAY 2024

Four Course 200 Wine Pairings 85

### TO START

Mushroom Dashi,

Chile Oil, Chives

#### **Beet Tartare**

Rice Cracker, Passion Fruit, Radish

# Black Truffle Gougère

Parmigiano-Reggiano Mornay

# **CAVIAR SERVICE**

Kaluga Caviar (additional \$81)

Kaluga, 28 Grams, Blini, Egg Yolk Jam, Lemon, Scallion Emulsion. Chives FIRST (CHOICE OF)

#### Farm Salad

Lettuces, Market Vegetables, Seeds, Goat Cheese, Citrus Vinaigrette

#### **Bluefin Tuna Crudo**

Tomato Vinaigrette, White Soy, Cucumber, Citrus, Finger Lime

## **Crispy Octopus**

Smoked Paprika, Morita Chili, Fingerling Potatoes, Celery, Lemon

# Ricotta Gnudi

Meyer Lemon, Black Pepper, Chives, Parmigiano-Reggiano Espuma

#### Nori Bucatini Pasta

Bonito Butter, Calabrian Chili, Garlic, Smoked Trout Roe, Sesame Bread Crumb MAIN (CHOICE OF)

## Stuffed Cabbage

Wild Rice, Lollipop Kale, Leek, Turnip, Garlic Purée, Vegetable Jus

# Ōra King Salmon

Fish Fumet, Tomatillo, Epazote, Lime, Avocado, Shelling Beans, Chochoyotes

### Young Chicken

Sambal, Lacquered Eggplant, Lime, Puffed Rice, Ginger, Tomato, Galangal

# **Bacon-Wrapped Pork Loin**

Broccoli di Ciccio, Mustard, Rosemary, Honeycrisp Apple, Calvados Pork Jus

# **Grilled Ribeye**

Charred Gai Lan, Black Garlic, Peanut, Lime, Coriander Vinaigrette **DESSERT** (CHOICE OF)

#### **Spiced Carrot Granita**

Cream Cheese, Raisin,
Pineapple, Almond Streusel,
Pecan Ice Cream

### **Chai Poached Pears**

Pear Brandy, Walnut, Diplomat Cream, Palmier, Chocolate Chai Ice Cream

#### Peppermint Mocha Gâteau

White Chocolate Mousse, Chocolate Genoise, Vanilla Ice Cream

# **MIGNARDISE**

#### Pâte de Fruit

Blood Orange, Pomegranate, Passion Fruit

# Madeleine

Chocolate

**Executive Chef** Javier Lopez **Chef de Cuisine** Miguel Gonzalez

# \*\*\*MENU ITEMS SUBJECT TO CHANGE\*\*\*