

71 ABOVE

Valentine's Day

FIRST

- Caviar** | 28g Kaluga Sturgeon Roe, Traditional Accompaniments **(Supplement 50)**
- Hamachi** | Kiwi, Avocado, Yuzu Kosho, Nori, Radish, Rice Cracker, Lemon
- Grilled Maitake** | Tamarind, Ginger, Garlic, Calabrian Chili, Rau Rām, Star Anise, Scallion
- Parsnip Soup** | Apple Mostarda, Crème Fraîche, Five Spice Hazelnut

SECOND

- Roasted Beets** | Burrata, Grapes, Tarragon, Marcona Almonds, Black Pepper
- Octopus** | Persimmon, Pasilla Chile, Cilantro, Cannellini, Brussels Sprouts, Seeds
- Farm Egg** | 'Nduja Bolognese, Parmesan Crisp, Basil, Pepperonata, Smoked Potato Espuma
- Chitarra** | Lemon, Black Pepper, Celery Root, Sourdough Breadcrumbs

THIRD

- Ōra King Salmon** | Fennel, Pole Beans, Sunflower Seeds, Arugula, Lime Beurre Blanc, Purslane
- Young Chicken** | Carrot, King Trumpet Purée, Vadouvan, Mustard Greens, Brioche
- New York Strip** | Broccolini, Miso-Sweet Garlic Purée, Onion Jus, Smoked Soy, Peanuts
- Wagyu** | Japanese A5 8+ Grade, New York Strip Accompaniments **(Supplement 58)**

FOURTH

- Banana** | Chocolate Crémeux, Dulce de Leche, Banana Ice Cream, Ginger Tuile, Peanut Crumk
- Strawberry** | Coconut Custard, Basil Gelée, Key Lime Curd, Sesame Brittle, Strawberry Sorbet
- Apple** | Black Walnut, Pomegranate, Orange-Ginger Almond Cake, Brown Butter Ice Cream

Four-Course Dinner | 150
Wine Pairing | 75

Chef | Javier Lopez
2020 | Valentine's Day

*****MENU ITEMS SUBJECT TO CHANGE*****

An 18% Service Charge will be added to all checks and paid out to all hourly employees - Any additional tips would be shared by your service team. If your service experience does not merit the Service Charge, our Management would be pleased to remove it from your check. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.