



Valentine's Day

FIRST

- Caviar** | 28g Kaluga Sturgeon Roe, Traditional Accompaniments **(Supplement 50)**
- Hamachi** | Crudo, Passionfruit, Mango, Kohlrabi, Horseradish, Mint, Cilantro, Lime
- Mushroom** | Grilled Maitake, Smoked Soy, Scallion, Lemon, Piloncillo, Calabrian Chili Oil
- Chestnut** | Soup, Hazelnut, Black Truffle, Miso, Sweet Garlic, Basil

SECOND

- Endive** | Pear, Dill, Lemon, Walnut, Cheddar Shortbread, Watercress
- Octopus** | Farro, Seeds, Fines Herbs, Puffed Wild Rice, Bacon, Grapefruit
- Farm Egg** | Crispy Potato, Chorizo, Finger Lime, Cilantro
- Garganelli** | Mascarpone, Pecorino Butter, Black Pepper, Parmesan

THIRD

- Ôra King Salmon** | Lobster Navarin, Acquerello Rice, Saffron, Winter Squash, Fennel, Chili
- Young Chicken** | Brioche Stuffing, Sweet Potato, Truffle, Banyuls, Pomegranate, Sage
- Ribeye Steak** | Broccolini, Black Garlic, Peanut, Grilled Onion Jus, Smoked Soy
- Wagyu** | Japanese A5 8+ Grade, Ribeye Accompaniments **(Supplement 55)**

FOURTH

- Banana** | Chocolate Crèmeux, Dulce de Leche, Banana Ice Cream, Ginger Tuile, Peanut Crumble
- Honey** | Custard, Yuzu Gelée, Mandarin, Matcha Marshmallow, Pine Nut, Chestnut-Honey Cream
- White Chocolate** | Panna Cotta, Vanilla Bean, Champagne Granita, Raspberry, Basil

Four-Course Dinner | 150
Wine Pairing | 75

Chef | Vartan Abgaryan
2019 | Valentine's Day

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.