



VALENTINE'S MENU

Saturday, February 14 - Sunday, February 15

Noon-4pm

95 PER PERSON

FIRST COURSE

Robata Blue Point Oysters

garlic miso butter, citrus ponzu, parmesan, panko

SECOND COURSE

Chicken Dumpling

mango salad, soy ginger broth

THIRD COURSE

Truffle Kanpachi Roll

spicy salmon, shiso, cucumber, puffed rice, cilantro truffle dressing

FOURTH COURSE

Aka Miso Braised Spanish Mackerel

braised leeks, yellow peppers

FIFTH COURSE

Black Tea & Szechuan Peppercorn Smoked Pekin Duck Breast

lemongrass crispy rice cake, yuzu kosho vinaigrette

SIXTH COURSE

Batayaki Australian Wagyu Striploin

foie gras sake demi

SWEET ENDINGS

Dark Chocolate Mouse Pavlova

berry compote, blood orange cream

