

LOVE IN FULL BLOOM

VALENTINE'S MENU

AMUSE

A5 WAGYU | YUZU | STURGEON CAVIAR

APPETIZER

choice of

LOBSTER BISQUE

King Crab | Uni | Cognac Espuma

HOUSE SMOKED SKUNA BAY SALMON CARPACCIO

Poached Egg & Caviar

WHIPPED FOIE GRAS

Pumpernickel French Toast | Quince | Pumpkin Seed Granola

HOUSE BLEND SALAD

Baby Lola Rosa | Pickle Blackberries | Ricotta | Sparkling Tomatoes
35 Year-Old Balsamic | Champagne Vinaigrette

MAIN COURSES

choice of

ROASTED SNAPPER

Red Shiso | Miso Dashi Broth | Pickle Shallots | Enoki Mushrooms | Bok Choy

LOBSTER RAVIOLI, BAY SCALLOPS & SHRIMP

Silky Carrot Puree | Fava Beans | Candied Gingers | Blackberry Gel

FILLET OSCAR

Petite Fillet | Jumbo Crab | Parsnip Puree | Cipollini Onions | Asparagus
Toy Box Tomatoes | Hollandaise Sauce

DESSERT

LOVE N' BLOOM

St-Germain Bavarian Cream | Strawberry Marmalade
Red Berries Sponge Cake | Thyme Ice Cream

\$180 | per couple

*Plus tax and gratuity for two