



VALENTINE'S DAY

SPECIAL A LA CARTE MENU

Starter

Torched Blue Fin “Otoro” Tuna 20

Pickled Jalapeno, Ginger – Yuzu Vinaigrette

Seared Hudson Valley Foie Gras 22

Buttermilk Biscuit, Blueberry Preserves, Frisee,
Green Apple Puree

Caviar (28g) and Champagne for Two 75

Brioche Toast, Crème Fraiche, Chives, Eggs, Shallots

Entrée

Seared Jumbo Scallops 38

Parsnip Puree, Asparagus, Vanilla Citrus Emulsion,
Grape and Caper Relish

Roast Australian Wagyu Beef Tenderloin and

Butter Poached Lobster 75

Truffle Mash Potatoes, French Baby Carrots, Perigourdine
Sauce, Lemon Beurre Blanc

Dessert

Warm Chocolate Cake 12

Vanilla Bean Anglaise, Cappuccino Gelato

Heart Shaped Raspberry & Cream Mousse 12