

Valentine's Menu

Five Courses

\$65

Trio of oysters
caviar, pickled shallot, salsa verde

Chilled Mediterranean Langoustine
white chocolate, panna cotta, pickled turnip

Organic Scottish Salmon
matsutake tea, soba noodles, grilled scallion

Herb Roasted Beef Tenderloin
talbot cheddar potato terrine, heirloom carrots

Chocolate buffet

Seven Courses

\$85

Trio of oysters
caviar, pickled shallot, salsa verde

Chilled Mediterranean Langoustine
white chocolate, panna cotta, pickled turnip

Jumbo Lump Crab
potato gnocchi, winter truffle,

Organic Scottish Salmon
matsutake tea, soba noodles, grilled scallion

Herb Roasted Beef Tenderloin
talbot cheddar potato terrine, heirloom carrots

Barely Buzzed Cheese
date compote wild honey comp, port wine glaze

Chocolate buffet