

Valentine's Day

Friday, 14 February, 2025

First

LITTLE LETTUCE SALAD *shaved baby vegetables, fines herbes, honey-lemon dressing*

SHRIMP COCKTAIL *cocktail sauce*

BLACK TRUFFLE PÂTÉ *bitter greens, cherry, pistachio*

OYSTERS *mignonette, cocktail sauce, lemon*

ONION SOUP *beef jus, cave-aged gruyère, croutons*

CHARRED OCTOPUS *eggplant purée, harissa, almonds*

Second

10oz WAGYU FLAT IRON

rutabaga, pommes purée, bone marrow béarnaise, shaved black truffles 145

HALF ROASTED TRUFFLE CHICKEN

baby vegetables, sherry wine jus, shaved black truffles 125

6oz CRAB CAKES

roasted brussels sprouts, cocktail sauce 125

6oz BIG GLORY BAY KING SALMON

purple sweet potato, chocolate butter, strawberry 115

HACHIS PARMENTIER

beef shank, kyoto carrots, sunchokes, potato with truffle & gruyère, shaved black truffles 115

MUSHROOM VOL-AU-VENT

puff pastry, oyster & maitake mushrooms, beurre blanc 105

42oz WAGYU TOMAHAWK FOR TWO

potato gratin, brussels sprouts, shaved black truffles 195 pp

Third

STRAWBERRY AND CHOCOLATE PROFITEROLE *strawberry ice cream, chocolate sauce*

S'MORES CRÈME BRÛLÉE *chocolate crème brûlée, italian meringue, graham cracker crumble*

Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef, and shellfish can be hazardous to your health. A customary gratuity of 20% will be added to parties of 6 guests or more.