Valentines Day 2025 Prix-Fixe

FIRST COURSE

Hamachi Crudo (4)

Coconut, ginger, lychee, finger lime

Beef Carpaccio (3)

Pickled beech mushrooms, pomo tomato, crispy shallot, truffle aioli, 25 yr balsamico

Chopped Salad (7)

Cherry tomatoes, mozzarella, pepperoncini, garbanzo beans, Castelvetrano olives, salami, dill, lemon vinaigrette

SECOND COURSE

Gambas Al Aiilo Toast (1, 2, 7)

Brioche, Mexican White prawns, garlic, herb butter

Spaghetti al Nero de Seppia (1, 2, 7)

Abalone, rainbow chard, champagne lemon beurre Blanc, Kaluga reserve caviar

Fennel Crudo (V)

Cara cara orange, chili, fennel pollen, olive oil

THIRD COURSE

Lumache Carbonara (1, 3, 7)

Guancialle, pecorino Romano, soft egg yolk

Grilled Branzino (4)

Lemon mint couscous, olive tapenade, zhoug

Daikon Picatta (1, 15)

Nasturtium, capers, parsley, lemon

58-Day Dry Aged USDA Prime NY Striploin (7)

Patatas bravas, brown butter, broken beef vinaigrette

DESSERT

Raspberry Rose Pavlova (3, 7, 15)

Baked meringue, rose white chocolate cream, raspberry coulis, fresh raspberries

Chocolate cheesecake (1, 3, 7, 15)

Red velvet sponge, chocolate sable, vanilla Chantilly, chocolate sauce

\$150 per guest | Price excludes 20% gratuity & tax

Our commitment toward sustainability is reflected in our product sourcing.

Many of our products (including our fish, meats, produce, dairies) come from local suppliers.

*Please inform your server of dietary restrictions or food aversions you may have. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some of our house-made dressings include raw eggs

Certain dishes and beverages may contain one or more of the 14 allergens designated by US/EU Regulation No. 1169/2011.