

Romance Week Prix Fixe Menu

Available February 9th through the 17th (not available on February 14th) 5:30pm-9:00pm

FIRST COURSE | *Selection of*

HAMACHI CRUDO

Charred avocado, wild rice crackers, citrus

BABY BEETS

Mache, pistachio sherry vinaigrette

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SECOND COURSE | *Selection of*

ABALONE FROM OUR NEIGHBOR

Rainbow chard, capellini pasta, ossetra caviar, champagne beurre blanc

ROASTED HEARTS OF PALM

Crunchy artichoke, sunchoke coulis, guajillo romesco

BRANDT FARMS FILET MIGNON

Charred broccolini, medjool date parsnip puree, black truffle bordelaise

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THIRD COURSE | *Selection of*

STRAWBERRY WHITE CHOCOLATE PAVLOVA

Lime, vanilla white chocolate ganache

LYCHEE MOUSSE

Strudel, rose water gel, lychee granita, raspberry sorbet

\$125 per guest including champagne on arrival

Excludes local tax & 20% gratuity

Executive Chef Alex Bollinger & Pastry Chef Too Luna

FOOD ALLERGY INFORMATION:

Certain dishes and beverages may contain one or more of the 14 allergens designated by US/EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information. The designated allergens and products are: (1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) As vegan option available.