

# February 14th Tasting Menu

Served between 5:30pm-9:00pm

BITES FROM THE CHEF

~

FIRST COURSE

CURRIED CAULIFLOWER BISQUE

*Compressed pear, dukkah, citrus lace*

~

SECOND COURSE

BABY BEETS

*Mache, pistachio sherry vinaigrette*

~

THIRD COURSE

ABALONE FROM OUR NEIGHBOR

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

~

FOURTH COURSE

SQUAB BALLOTINE

*Tokyo turnips, beluga lentils, preserved lemon honey jus*

~

FIFTH COURSE

BRANDT FARMS FILET MIGNON

*Charred broccolini, medjool date parsnip puree, black truffle bordelaise*

~

DESSERT COURSE | *Selection of*

LYCHEE MOUSSE

*Strudel, rose water gel, lychee granita, raspberry sorbet*

STRAWBERRY WHITE CHOCOLATE PAVLOVA

*Lime, vanilla white chocolate ganache*

\$225 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.