

Valentines Day
\$90 Per Person + Tax & Tip
Add Wine Pairing \$40

Ask About Vegetarian Menu
Add One Dozen of Chef's Selected Oysters & Caviar

1st Course

Mushroom Arancini
Black Truffle Aioli, Blood Orange Salad

Charred Spanish Octopus
Eggplant Puree, Pomegranate, Raz al Hanout

Yellowfin Tuna Tartare
Caper-Parsley Relish, Savory Tomato Jam, Roasted Kalmata Olives

Vietnamese Shrimp "Noodles"
Yuzu Nuoc Cham, Radish & Carrots, Mint, Thai Basil, Scallion, Toasted Peanuts

2nd Course

Maine Lobster Carbonara
Gnocchietti Sardi, Pancetta, Cream, Egg Yolk, Grana Padano

Ora King Salmon
Red Beet Risotto, Citrus-Miso Emulsion, Coral Tuile

Hudson Valley Duck Breast
Celery Root Mousse, Fried Brussels Sprouts, Burnt Honey Glaze, Fennel Pollen

"Beef & Broccoli"
Soy Braised Beef Short Rib, Charred Broccoli Puree,
Braised Pearl Onions, Peanut Gremolata

3rd Course

Ube Cheesecake
Sesame Tuile, Lime Curd

Dark Chocolate Budino
Raspberry Granita, Vanilla Bean Short Bread

Strawberry Panna Cotta
Lychee-Rose Gelee, Brown Sugar Crumble