

VALENTINES DAY PRIX FIXE MENU

Dinner: \$50 / person Wine Pairing: \$30 / person

FIRST

Champagne oyster cucumber shooter

OR

Cool carrot-ginger soup + pistachio pesto

SECOND

Endive-citrus salad + taleggio, walnuts, mint

THIRD

Ricotta gnudi + spinach, preserved lemon

OR

Grilled shrimp + artichoke, potato, romesco

OR

Crispy tofu + citrus, olives, garlic, winter greens

FOURTH

Slow cooked leg of lamb + pomegranate raita

OR

Grilled Korean style beef short ribs + avocado, chili

OR

Grilled royal trumpet mushroom + smoked lentils, chicory, egg

FIFTH

Red velvet cake

OR

Caramel nut tart

