

# Happy Valentine's Day

## Amuse...

Kaluga Caviar, King Crab, Uni, Dashi Soy Jelly, Horseradish Panna Cotta

## Choice Of...

Hamachi "Ceviche", Marinated Ikura, Citrus, Ginger,  
Wasabi

Oysters On The Half Shell,  
Ponzu Vinegar, Tapioca

Butter Lettuce, Avocado,  
Point Reyes Blue Cheese, Marinated Cherry Tomatoes,  
Champagne-Herb Vinaigrette

## Choice Of...

Maple Glazed Pork Belly, Apple-Apricot Compote,  
Chicharrón, Sesame-Orange Dressing

Sautéed Jumbo Lump Crab Cake, Basil Aioli, Tomato  
Relish, Micro Cress

Bone Marrow Flan, Mushroom Marmalade,  
Périgord Black Truffles

## Choice Of...

### U.S.D.A. Prime, Illinois Corn Fed, Aged 21 Days

New York Sirloin 340g  
Rib Eye Steak 395g  
Porterhouse 990g (For Two)

### 100% Black Angus, Aged 21 Days, Nebraska

Filet Mignon 170g

### American Wagyu, Snake River Farms, Idaho

Filet Mignon 170g (\$80 Supplement)

### Tokachi Herb Beef, F1 Wagyu, BMS8+, Hokkaido

New York Sirloin 340g (\$65 Supplement)  
Rib Eye Steak 395g (\$95 Supplement)

### Stone Axe Full Blood Wagyu, NSW, Australia

New York Sirloin 340g (\$100 Supplement)  
Rib Eye Steak 395g (\$95 Supplement)

### Hokkaido "Snow", Tomakomai, Japan

New York Sirloin 150g Yuzu Kosho Butter (\$145 Supplement)

## Roasted

Broiled Miso Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso Yuzu Kosho  
Baby Chicken Cooked On Rotisserie, Périgord Black Truffles, Natural Jus  
Maine Lobster, Black Truffle Sabayon 1kg **Supplemental \$85**

## Sides Choice of Two

Fried Pee Wee Potatoes, Crisp Shallots, Garlic Aioli  
Roasted Brussels Sprouts, Smoked Bacon, Cipollini  
Creamed Spinach, Fried Organic Egg  
Wild Field Mushrooms, Shishito Peppers

## Dessert...(Shared for Two)

Valrhona Chocolate Soufflé, Crème Fraiche Cream, Raspberry Gelato

**\$250 per person**

*Enjoy with a glass of Edouard Duval Rosé Champagne for \$45*