

# Happy Valentine's Day

## **Amuse...**

Lightly Steamed Langoustine "Sashimi", Kaluga Caviar, Uni, Dashi Soy Jelly, Hokkaido Tomato Ponzu

## **Choice Of...**

Hamachi & Hokkaido Scallop "Ceviche", Marinated Ikura,  
Citrus, Ginger, Wasabi

Oysters Broiled with Saikyo Miso,  
Ikura, Chives

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

Smoked Bone Marrow Flan, Winter Black Truffles  
Mushroom Marmalade, Bordelaise

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

Hokkaido Tomato Salad, Smoked Greek Yogurt,  
Baby Beets, Aged Balsamic, Basil Aioli, Coriander

Nomad Kaluga Caviar 30g, Lemon Herb Blinis,  
Traditional Accompaniment (\$108 Supplement)

## **Choice Of...**

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

New York Sirloin 340g, Armagnac & Peppercorn  
Rib Eye Steak 395g, House Made Steak Sauce  
Filet Mignon 170g, Béarnaise  
Porterhouse 990g (For Two)

### **American Wagyu, Snake River Farms, Idaho**

Filet Mignon 170g, Yuzu Kosho Butter (\$45 Supplement)

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

New York Sirloin 230g, Yuzu Kosho Butter (\$28 Supplement)  
Rib Eye Steak 280g, Yuzu Kosho Butter (\$52 Supplement)

### **Hokkaido "Snow", Tomakomai, Japan**

New York Sirloin 150g, Yuzu Kosho Butter (\$112 Supplement)

## **Roasted**

Broiled Miso Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso Yuzu Kosho  
Baby Chicken Cooked On Rotisserie, Périgord Black Truffles, Natural Jus  
Double Thick Iberico Pork Chop, Apple-Apricot "Mostarda"  
Maine Lobster, Black Truffle Sabayon 1kg (\$42 Supplement)

## **Sides Choice of Two per Table**

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**