

Happy Valentine's Day

Amuse...

Tuna Tartare "Sandwiches" Wasabi, Togarashi "Toast"

Choice Of

Austrian Oxtail Bouillon, Chervil, Bone Marrow
Dumplings, Perigord Black Truffles

Roasted Yamagata Pear, Burrata Cheese,
Crispy Prosciutto, Old Balsamic, Arugula

Half Dozen Oysters On the Half Shell,
Shallot, Chives, Red Wine Mignonette, Lemon

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

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

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 (\$80 Supplement)

Whiskey Aged Bone In New York 475gm, Whiskey Béarnaise (For Two) (\$35 Supplement)

Stone Axe Full Blood Wagyu, NSW, Australia

New York Sirloin 230g, Yuzu Kosho Butter (\$80 Supplement)

Rib Eye Steak 280g, Yuzu Kosho Butter (\$75 Supplement)

Hokkaido "Snow", Tomakomai, Japan

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

Roasted

Sautéed Dover Sole, "Meunière", Preserved Lemon, Parsley
Baby Chicken Cooked On Rotisserie, Périgord Black Truffles, Natural Jus
Maine Lobster, Black Truffle Sabayon 1kg (\$85 Supplement)

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

\$198 per person, 2 hour dining period