



Valentine's Day Weekend

2026

TO BEGIN

LOBSTER SALAD *Ossetra caviar, potato blini, koji mayo, nori furikake, masago arare*

OPTIONAL FOIE GRAS COURSE +\$25

SEARED FOIE GRAS *toasted brioche, mulled cider gel, poached pear, candied kumquat*

APPETIZER COURSE

MAINE SCALLOP *hazelnuts, sunchoke espuma and confit, charred scallion vinaigrette*

ROYAL RED SHRIMP *tandoori spiced carrot, panisse, yoghurt-carrot emulsion*

TORTELETTI PASTA *fontina cheese filling, chestnut velouté, ham matignon
(add black winter truffle +\$27)*

FISH COURSE

BLACK SEABASS *borlotti beans, ditalini pasta, winter "pistou" broth*

FAROE ISLANDS SALMON *braised red cabbage, white apple purée, confit rutabaga, dill*

MEAT COURSE

BEEF TENDERLOIN *maitake mushrooms, black garlic, broccolini, Bordelaise sauce*

AGED DUCK BREAST *caramelized parsnip purée, brown butter farro, glazed beet root, Madeira jus
(add foie gras +\$25)*

DESSERT

VANILLA COTTON CAKE *almond, strawberries, aged balsamic, strawberry ice cream*

DARK CHOCOLATE DELICE *milk chocolate glaze, cherry ice cream*

\$175 per person