



## VALENTINE'S DAY DINNER

### APPETIZERS

#### SPRING GREEN PEA SOUP

Preserved lemon, cod brandade, pea sprouts, Manila clam

#### ASPARAGUS

Prosciutto San Daniele, little gem, manchego foam

#### SUSHI GRADE TUNA

Hamachi, honey mustard, salmon pearls, spring onion, yuzu

#### SANTA BARBARA SPOT PRAWNS

Daikon, cucumber, crispy ginger rice, spicy Calabrian chili

### ENTREES

#### PRIME BEEF & MAINE LOBSTER

Heirloom baby carrot, citrus, parsnip, Bordeaux reduction

#### HOMEMADE TAGLIATELLE

Artichoke purée, Spinach, Parmigiano Reggiano, black truffle, crispy organic egg

#### HOKKAIDO SCALLOP

Lemon almond Couscous, rainbow cauliflower, passion fruit

#### ROTISSERIE JIDORI MARY'S FARM CHICKEN BREAST

Truffle mashed potatoes, Humboldt Fog, king oyster mushrooms

### DESSERTS

#### PREMIUM DARK CHOCOLATE CARAMEL TART

Peanut butter ice cream, raspberry meringue, Maldon sea salt

#### PUFF PASTRY ALMOND PEAR TARLET

Dolce latte gelato, pistachio crumble

#### HOMEMADE BRIOCHE TIRAMISU

Winter berries, rhubarb, melon

\$95

*Consuming raw or rare seafood, shellfish, meats, poultry or eggs may increase your risk of food-borne illness*