

8 COURSE TASTING MENU

# VALENTINE'S DAY

\$175 per guest

## Before We Begin

A5 Tartare Coronet | Caviar | Truffle



## All You Knead Is Love

Warm Milk Bread | Cultured Butter |  
Seasonal Accents



## Blush on Water

Hiramasa | Chu-Toro | Yuzu Kosho Oil  
Pink Himalayan Salt | Meyer Lemon Zest



## You Are My Lobster

Butter-Poached Lobster Tail  
Celery Root Purée | Herb Oil | Citron Gel



## Love Birds

Roasted Pigeon Breast | Confit Leg  
Beet Variation | Cherry Glaze



## Together Like Steak & Potatoes

Winter Frost Wagyu | Pommes Anna  
Black Garlic Jus



## Just Too Gouda to Be True

Aged Gouda | Comb Honey  
Winter Fruit Jam | Toasted Brioche



## All at Once

Vanilla Mascarpone Mousse | Raspberry Gel  
Almond Crumb



VALENTINE'S DAY

# WINE PAIRINGS

---

Enhance your Valentine's experience with one of two thoughtfully curated wine pairings. Both pairings are crafted to complement each course while offering two unique ways to experience the evening, one focused on exploration, the other on exceptional pedigree.



## WINE PAIRING

\$75

Designed for guests who love discovery. This selection highlights off-the-beaten-path regions, small family producers, and hidden gems—wines chosen to surprise, delight, and introduce you to bottles you may not have explored before.

## PRESTIGE WINE PAIRING

\$125

Offers a more elevated journey, featuring iconic regions, benchmark appellations, and top-tier producers. Expect celebrated classics, luxurious expressions, and pourings that represent the pinnacle of their categories.

