

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.

