

# VALENTINE'S MENU

CI\$220 PER COUPLE + 16% SERVICE CHARGE  
GLASS OF PIPER-HEIDSIECK CHAMPAGNE

## FIRST COURSE

Duo of Oysters

Chilled Kumamoto Oyster, Champagne Gelee, Osetra Caviar  
and Oyster Rockefeller

## SECOND COURSE

Hearts of Romaine with Burrata

Cured Salmon, Trout Caviar, Avocado  
Marinated Cherry Tomatoes, Spiced Marcona Almonds

## THIRD COURSE

Jumbo Lump Crab Cake

Asparagus, Mango Curry Sauce

## INTERMEZZO

Pomegranate Ginger Sorbet

## FORTH COURSE

Pistachio Crusted Lamb Loin

with Butter Poached King Crab

Sweet Potato Puree, Lavender Honey Glazed Carrots, Roasted Beets  
Goat Cheese Fondue

Or

Filet Mignon with Lobster Ravioli

Creamed Spinach, Truffled Potato Gratin, Green Beans, Red Wine Jus  
add foie gras: 14. supplement

## DESSERT

Chef's Menage a Trois Tasting

## MIGNARDISES

Chocolate Covered Strawberries / Chocolate Truffles / Macaron