



*“In dreams and in love, there are no impossibilities”
-János Arany*

VALENTINE'S DAY TASTING

ONE HUNDRED AND SEVENTY FIVE DOLLARS

TWO HUNDRED AND EIGHTY FIVE DOLLARS WITH WINE PAIRING

Amuse Bouche

Diver Scallop

Fruit Salad | Anise Liqueur | Sauce Maltese

Stone Bass

Glazed Persian Cucumber | Beurre Rouge | Fried Artichoke

Braised Veal Cheek

Shiitake Mushroom Risotto | Maple Balsamic Jus

Skrei Winter Cod

Potato Confit | Capers | Watercress | Dijon Mustard Sauce

Or

Prime Beef Filet

Black Salsify | Hazelnut | Winter Truffle | Cassis and Bay Leaf Reduction

Pre-Dessert

Speculoos Croustillant

Tanariva Lactée Whipped Ganache | Rum Caramelized Banana

EXECUTIVE CHEF, RALF SCHLEGEL


MICHELIN
2019

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