



February 14, 2025

VALENTINE'S

menu

Amuse

Strawberry & lychee boba enhanced with roses

1st Course

*Lobster stuffed raviolo topped with yuzu champagne beurre blanc
over sauteed braised pork belly napa cabbage*

- or -

*Lemon ricotta and squash raviolo smothered in a creamy citrus pesto
over sauteed zucchini and carrot*

2nd Course

Garden roll of pickled vegetables floating in ponzo sauce

- or -

Yellowtail rolled with garden vegetables, spicy aioli, citrus ponzu

Main Course

*Seared Filet Mignon, shiitake consume, vegetable stir fry, whipped foie
gras and crispy shallots*

- or -

*Seared king trumpet mushrooms, tofu, vegetable stir fry in kombu
miso broth topped with truffled hoisin and crispy shallots*

- or -

*Wild Alaskan miso glazed black cod, black garlic consume, shitake
mushroom stir fry, crispy pork belly, chili oil*

Dessert

Yuzu sponge cake, citrus glaze, passion fruit coulis, toasted coconut

- or -

*Assortment of chocolate covered strawberry and housemade petit
fours*

