



*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 ponzo*

## **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*

