

# JOYEUSE SAINT VALENTIN

5-COURSE - \$195 | WINE PAIRING - \$150

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## STURGEON CAVIAR

*american sturgeon, traditional accoutrement +\$75 supplement*

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## AMUSE BOUCHE

OYSTERS *served on the half shell, ossetra caviar, preserved lemon*

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## FIRST

ENDIVE *belgium endive salad, bartlett pears, spiced honey, roquefort, pecan bread crisp*

CRUDO *raw diver scallop, jalapeños, pickled red onions, lime gelee*

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## PASTA

TORTELLI *four cheese filled pasta, basil puree, parmigiano-butter sauce*

TAGLIATELLE *long ribbon pasta, fresh calamari, seppia ragout*

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## FISH

BRANZINO *grilled mediterranean sea bass, manila clams, confit potatoes, housemade bacon*

SALMON *pan-seared salmon, spinach, parsnips, brown butter-caper sauce*

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## MEAT

LAMB *grilled lamb chops, kabocha squash, roasted cipollini, lamb jus*

STEAK *dry aged striploin, pommes aligot, black truffle jus*

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## PETIT FOURS

HEART-SHAPED BONBONS

## DESSERT

RED VELVET *crème fraîche mousse, cocoa nib, white chocolate ice cream*

ALMOND *brown sugar cake, satsuma mandarin sauce, roasted almond ice cream*

VANILLA *yuzu crémeux, vanilla cake, champagne ice cream*

CHEF & OWNER *Michael White* • EXECUTIVE CHEF *Arthur Lee*