



Philip Thompson – Executive Chef  
Angelo Galang – Chef de Cuisine | Philip Monteforte – Executive Sous Chef

## VALENTINES DAY

75 per person

GLASS OF CHAMPAGNE

### APPETIZER

MAINE SCALLOP CRUDO

*pickled radish | calamansi gelee | olive oil powder*

OR

FOIE GRAS TORCHON

*roasted beet | poppy seed tuille | grape vinegar*

OR

SEASONAL MUSHROOM AND FARRO SALAD

*vegetable ash vinaigrette | perfect egg*

### ENTRÉE

ROASTED STONE BASS

*braised artichokes | asparagus tips | thumbelina carrots  
apple dashi broth*

OR

WAGYU STRIPLOIN

*truffled yukon gold potatoes | béarnaise emulsion*

OR

CHICKPEA FRITTER

*smoked eggplant | tomato chutney | za'atar yogurt  
marinated almonds*

### DESSERT

DARK CHOCOLATE TERRINE

*smoked caramel | mascarpone gelato  
honeycomb crumble*

OR

BERRY PAVLOVA

*roasted raspberry sorbet | berry compote  
chantilly cream*