

Happy Valentine's Day

Amuse...

Tuna Tartare "Sandwiches" Wasabi, Togarashi "Toast"

Choice Of

Austrian Oxtail Bouillon, Chervil, Bone Marrow
Dumplings, Périgord Black Truffles

Roasted Conference Pear, Burrata Cheese,
Crispy Prosciutto, Old Balsamic, Arugula

Oysters Broiled with Saikyo Miso,
Ikura, Chives

Sautéed Jumbo Lump Crab Cake, Basil Aioli, Tomato
Relish, Micro Cress

Hokkaido Tomato Salad, Smoked Greek Yogurt,
Baby Beets, Aged Balsamic, Basil Aioli, Coriander

Choice Of

U.S.D.A. Prime, Illinois Corn Fed, Aged 21 Days

New York Sirloin 340g, Armagnac & Peppercorn
Rib Eye Steak 395g, House Made Steak Sauce
Filet Mignon 170g, Béarnaise
Porterhouse 990g (For Two)

American Wagyu, Snake River Farms, Idaho

Filet Mignon 170g, Yuzu Kosho Butter (\$80 Supplement)

Stone Axe Full Blood Wagyu, NSW, Australia

New York Sirloin 230g, Yuzu Kosho Butter (\$80 Supplement)
Rib Eye Steak 280g, Yuzu Kosho Butter (\$75 Supplement)

Hokkaido "Snow", Tomakomai, Japan

New York Sirloin 150g Yuzu Kosho Butter (\$145 Supplement)

Roasted

Broiled Miso Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso Yuzu Kosho
Baby Chicken Cooked On Rotisserie, Périgord Black Truffles, Natural Jus
Maine Lobster, Black Truffle Sabayon 1kg (\$85 Supplement)

Sides Choice of Two per Table

Fried Pee Wee Potatoes, Crisp Shallots, Garlic Aioli
Roasted Brussels Sprouts, Smoked Bacon, Cipollini
Creamed Spinach, Fried Organic Egg
Wild Field Mushrooms, Shishito Peppers

Dessert...(Shared for Two)

Valrhona Chocolate Soufflé, Crème Fraiche Cream, Raspberry Gelato

\$198 per person, 2 hour dining period