



Valentine's Day 2012

Sweet start

Truffled black mission figs

with goat cheese and macadamia nuts with melon caviar

First course

Hawaiian red bright ahi tuna tartare heart

Avocado, caviar and crispy shallots in house-made shiitake chips, creme fraiche

Second course

Five spice pan seared foie gras

Caramelized forelle pears, balsamic fig reduction, yuzu pineapple gastrique

Intermezzo

Liquid love

Migori sake, rose water nectar, lychee liquor, fresh lime juice

Main course

choose one:

Telecherry crusted chateaubriand

Topped with applewood bacon, soy tamarind port reduction, roasted baby heirloom tomatoes, mushroom medley and wilted spinach

Or

Butter pouch lobster and uni pasta

*Udon noodles, lemongrass, galangal coconut, Thai basil emulsion
Baby corn, honshimeji mushrooms, shisito peppers*

Dessert sampler

\$150 per couple