



V A L E N T I N E ' S  
D A Y

HAMACHI CRUDO

*Watermelon Radish, Wasabi Root*

POLENTA RAVIOLO

*Fines Herbs, Mushroom Brodo*

PAN SEARED HALIBUT

*King Crab Risotto Cake, Shellfish Beurre Blanc*

ELEVEN OAKS WAGYU STRIP

*Broccolini, Smoked Carrot Purée, Black Truffle Pavée*

STRAWBERRY BAVAROIS

*Chocolate Ganache, Raspberry Ginger Sorbet*

VEGETARIAN OPTIONS AVAILABLE

\$127 PER PERSON  
PLUS TAX AND GRATUITY

CHEF DE CUSINE

*Ian Newman and  
Alex D'Innocenzo*

EXECUTIVE  
PASTRY CHEF

*Renaud Besnard*

SOMMELIER

*Thierry Lespare*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS