

# VALENTINE'S MENU

## BARBAJUAN

*Lettuce Soup*

Billecart-Salmon Brut Reserve, Champagne, France, NV

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## HEIRLOOM CARROT SALAD

*Citrus, Avocado, Yogurt, Pickled Ají Dulce, Cocoa Nibs-Quinoa Granola*  
or

## HAMACHI-TUNA CRUDO

*Kumquats, Marcona Almonds, Krystal Caviar*

SUPPLEMENT \$20

Paul Clouet Selection, Grand Reserve, Champagne, France, NV

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## ORA KING SALMON

*Smoked Caviar-Champagne Sauce, Cockles, Creamy Herbs, Crispy Herbs*  
or

## LOCAL DORADO

*Broken Rice, Shitake Mushrooms, Romaine Lettuce, Ibérico Ham, Aromatic Chicken Jus*

Bonnaire Terroir Blanc De Blancs, Grand Cru, Champagne, France, NV

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## RICOTTA TRIANGOLI

*Calabza, Cacio E Pepe Cream, Sage, Pepitas*  
or

## LOBSTER ACQUERELLO RISOTTO

*Saffron, Parmigiano, Crescenza Cheese, Black Truffle*

Bonnaire Brut Nature Blanc De Blancs, Grand Cru, Champagne, France, NV

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## POACHED HALIBUT

*Farro, Leeks, Clams-Zucchini Jus*

or

## AMERICAN WAGYU

*Roasted Fideos, Organic Mushrooms, Braised Bacon, Chestnut, Sofrito*

SUPPLEMENT \$20

Bonnaire Cramant Blanc De Blancs, Grand Cru, Champagne, France, 2015

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## RASPBERRY-COCONUT

*Coconut Panna Cotta, Raspberry Sorbet, White Chocolate Puffed Rice*  
or

## FERRERO ROCHER

*Hazelnut Ganache, Milk Chocolate Ice Cream*

Bonnaire Rosé Assemblage, Champagne, France, NV

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**FEBRUARY 13- 17, 2024**

FOOD & WINE PAIRING

**\$295 PER PERSON**

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas | GENERAL MANAGER Bryan Solino

*Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*



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