

VALENTINE'S MENU

TUNA

Osetra Caviar, Organic Egg Salad

OR

SEAFOOD SALAD

*Shrimp, Clams, Mussels, Sepia, Squid, Heirloom Beans,
Capers, Preserved Lemon, Cucumber, Celery, Lemon
Drappier, Brut, Champagne, France, NV*

SLOW COOKED HALIBUT

Poached Oysters, Sunchokes, Chive

OR

LOCAL "CARTUCHO"

*Coconut, Ginger, Lemongrass, Eggplant-Tomato
Laurent Perrier, Brut, Champagne, France, NV*

RICOTTA TRIANGOLI

Black Truffle, Parmesan, Tellicherry

OR

ACQUERELLO RISOTTO

Local Sausage, Leeks, Parmesan, Black Truffle

Laurent Perrier, Brut Rosé, Special Cuvee Champagne, France, NV

AUSTRALIAN A-9 WAGYU

Potato Churros, Caramelized Onion Condiment, Green Peppercorn Jus

SUPPLEMENT \$10

OR

LOCAL "DORADO"

Local Zucchini, Clams, Kale, Thai Basil

Pol Roger, Brut Reserve, Champagne, France, NV

ALMOND CAKE

Compressed Pineapple, Guava Sorbet, Vanilla Lime Cream

OR

CHOCOLATE DECADENCE

Chocolate Sponge, Praline Cremeux, Caramelized Hazelnuts, Chocolate Sorbet

Laurent Perrier, Demi-Sec, Champagne, France, NV

FEBRUARY 13 - 14, 2021

5:00PM - 10:00PM

FOOD & CHAMPAGNE PAIRING

\$199 PER PERSON

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas | GENERAL MANAGER Luis Pomaes

Menu items are subject to change without previous notice.

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