

## VALENTINE'S DAY 2019

AMUSE BOUCHE

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ARTICHOKE HEART SALAD  
BLOOD LIMES, TARRAGON, GEMS LETTUCE

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LOBSTER VICHYSOISSE  
CELERY ROOT, BABY LEEKS, MEYER LEMON

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CHOCOLATE SPAGHETTINI  
DEVILED GULTCH BRASIED RABBIT, BLOOMSDALE SPINACH, PECORINO

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NORWEGIAN HALIBUT  
SHELLFISH NAGE, BRONZE FENNEL, BROWN BUTTER CROSNES

OR

LAVENDER GLAZED DRY AGED DUCK BREAST  
SUNCHOKES, ARROWHEAD CABBAGE, WINTER GOLD APPLES

OR

RACK OF LAMB  
BRAISED LAMB BELLY, POTATO FONDANT, SWISS CHARD

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DARK CHOCOLATE TART  
BLACKBERRY CARAMEL, COFFEE-CARAMEL ICE CREAM

OR

HONEY AND PISTACHIO PAVLOVA  
PISTACHIO CRUMBLE AND ROSE WINE SORBET

*TASTING MENU \$160 PER PERSON, EXCLUSIVE OF TAX AND GRATUITY  
SOMMELIER'S WINE PAIRINGS, ADDITIONAL \$95*