

## VALENTINE'S DAY MENU

\$300.00 / 2 persons

### AMUSE BOUCHE

THYME TARTLET, CRÈME FRAICHE, EGG, ND CAVIAR

### FIRST COURSE

#### TARTAR DUO

WAGYU BEEF TARTAR | *Classic Fixing + Cured Egg Yolk + Truffle Pecorino*

AHI TUNA | *Avocado + Soy + Squid Ink Tuille*

### SECOND COURSE

#### TORTELLINI DUO

CRAB TORTELLINI | *Lobster Cream*

SHORTRIB TORTELLINI | *Garlic Cream + Demi + Truffle*

### THIRD COURSE

#### SURF 'N TURF

1 lb. CANADIAN LOBSTER | *Grilled + Garlic Butter*

12 oz. BLUE DOT RIBEYE

ROASTED FINGERLINGS | *Smoked Shallot Vinaigrette*

### FOURTH COURSE

#### DESSERT DUO

RASPBERRY WHITE CHOCOLATE

WHISKEY DARK CHOCOLATE

### WITH YOUR BILL

CHOCOLATE STRAWBERRIES | *2 per guest*