valentine's week tasting menu

amuse

DUNGENESS CRAB • CELERY ROOT TORTILLA • SESAME MAYO*• ORANGE • TOBIKO

bites

SALMON TARTARE* • CAPERBERRY • SOUR CREAM • CAVIAR • POTATO CHIP • HORSERADISH

GRILLED SHIITAKE MUSHROOM • MISO-PORCINI MARSHMALLOW* • SAUTERNES GLAZE

SPAGHETTIOS • FRESH TRUFFLE • IRISH BUTTER • PARMIGIANO REGGIANO

plates

SEARED SCALLOPS • KABOCHA SQUASH • TRUMPET MUSHROOM • DASHI BUTTER • GRAPE

VADOUVAN SPICED PORK BELLY • CITRUS SALAD • CRISPY SHALLOT • TURMERIC YOGURT

GRILLED FILET MIGNON* • TRUFFLED POTATO ALIGOT • RED WINE JUS • GRILLED BROCCOLINI

dessert

STICKY CHOCOLATE PUDDING CAKE • VIETNAMESE COFFEE ICE CREAM • COCOA NIB TOFFEE

EIGHT COURSES • 65 DOLLARS

WINE PAIRING • 35 DOLLARS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.

SUBSTITIONS AND MODIFICATIONS ARE POLITELY DECLINED.