



# *Valentine's Day 2023*

*Champagne Toast Francois Montand*

**Amuse Bouche**

**MAGURO TART**

Akami, Agrumato Lemon, Horseradish Mascarpone  
*Add Osetra Caviar \$20*

**From the Sushi Bar**

**SASHIMI AND NIGIRI PLATE**

Chef Selection of fish from Japan

**Appetizer**

*Choose One:*

**ORA KING SALMON SASHIMI**

Krapow, Peanut & Coconut Brittle, Pickled Lotus Root

*OR*

**FOCACCIA CICCHETTO**

Smoked Ricotta, Sun Dried Tomato, Country Ham  
*Upgrade to house cured A5 BMS 12 Wagyu Bresaola \$20*

**Entree**

*Choose One:*

**DUCK BREAST**

Japanese Sweet Potato & Chestnut, Maple Soy

*OR*

**HOKKAIDO SCALLOP**

Kuruma Ebi Marinière, Black Truffle  
*Add Osetra Caviar \$40*

**Dessert**

**MATCHA KIT KAT**

Dark Chocolate, Matcha Mousse

