

VALENTINE'S DAY

First Course

TUNA GRAVLAX

Mango Habanero Chutney, Wild Fruits Ceviche, Tomato Basil Consommé

JAMÓN SERRANO AND FIGS

Wild Berries Blossoms, Aged Manchego, Frisée

OSETRA CAVIAR

Passion Fruit Pearls, Coconut Oyster Foam, Quail Egg

BABY VEGGIE GATEAU

Avocado Tarragon Mousse, Miso Yuzu, Petite Roses

RED ENDIVE AND BLOOD ORANGE SALAD

Champagne Grapes, Pickled Strawberry Vinaigrette

Main Course

NORWEGIAN HALIBUT

Winter Vegetable Ragout, Vermouth Herbs Emulsion

SCALLOPS & LANGOUSTINE

Radish Relish, Carrot Ginger Purée, Rock Shrimp Chowder

ORGANIC CHICKEN with SEARED FOIE

Wild Mushroom Risotto, Cauliflower, Herbed Syrah Jus, Foie Gras

FILET AND LOBSTER

Creekstone Filet Mignon, Maine Lobster, Glazed Carrots, Asparagus, Béarnaise

TRUFFLED SQUASH AGNOLOTTI

Baby Turnips, Saffron Squash Blossom Sauce, Pignoli

Valentine's Duo Desserts

FLOURLESS CHOCOLATE CAKE

Champagne Caviar, Passion Fruit Gelée

&

MIXED BERRY TART

Dulce De Leche Mousse, Caramel Orange Jam