

VALENTINE'S DAY

SMALL PLATES

- PORK BELLY^{GF} · figs · herbs · chile · peanuts | 8
- ROASTED OYSTERS^{GF} · tahini chile dressing · spiced chickpeas · frisée | 12
- RACLETTE^{GF} · duck fat potatoes · cornichons | 11

BIG PLATES

- 24OZ PORTERHOUSE^{GF} (FOR TWO)
king prawns · artichokes · arugula · vadouvan butter | 60
- SABLE FISH
miso ginger glaze · green onion · mint · rice | 21

FINALE

- FLOURLESS CHOCOLATE TORTE^{GF} (FOR TWO)
raspberry coulis · fresh berries | 12
- FRENCH MACARON^{GF} & BUBBLY PAIRING | 15

CHEF'S TASTING MENU

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five courses
- WINE PAIRING | 35