

VALENTINE'S DAY

appetizers

TEMPURA MALPEQUE OYSTERS
scallion-celery puree, black garlic, hearts of palm

TUNA TARTARE & BEET CARPACCIO
meyer lemon reduction, mustard oil

BUTTERNUT & SAFFRON RISOTTO
greek yogurt, pancetta, crispy pumpkin & seed oil

soup or salad

BUTTERNUT SQUASH VELOUTÉ
toasted pumpkin seed oil, ricotta

DUNGENESE CRAB INSALATA
belgian endive, za'atar crème fraîche biscuit, asparagus ceviche, flowers

entrées

NORI CRUSTED SCALLOPS
julienne carrots, bok choy & seabean, caecilian "lollipops", miso kombu

DRY AGED PETITE FILET
black truffle-parsnip puree, kohlrabi, ver jus golden sultanas

COMPRESSED LAMB LOIN
24 carrots, chickpea stuffing, glazed turnips, salsify, micro chard

MUSCOVY DUCK BREAST
black trumpet mushrooms, quince gel, baby red beetroot, cabbage puree

WARM ROMESCO SALAD
daikon & smoked root vegetables, dehydrated fresno yogurt, new brussels sprouts

desserts

LEMON BASIL ICE CREAM
raspberry, white chocolate snow, pinenut soil

STRAWBERRY-THYME CURD
liquid cheesecake, black pepper streusel, apple compote

DB CHOCOLATE MOUSSE CAKE
toasted marshmallows, s'mores ice cream

\$125 PER PERSON



SPLASHES
fresh seaside cuisine