

**VALENTINE'S DAY DINNER**

\$195 | \$95 WINE PAIRING

**FIRST COURSE**

**KUMAI OYSTERS**  
escabeche relish, onion gelee

**PISTACHIO PAIN PERDU**  
cherry, creme fraiche, black truffle

**SECOND COURSE**

**SEAFOOD MOSAIC**  
ahi tuna, hokkaido scallop, avocado, quail egg, espellette

**MARKET SALADE**  
fromage blanc, citrus, endive, candied walnut, vinaigrette

**THIRD COURSE**

**CHEESE SOUFFLE**  
raclette cheese custard, onion soubise, caviar

**POTAGE AUX LEGUMES**  
early spring peas, green garlic, spring onion

**FOURTH COURSE**

**THON ROTI A LA NORMANDE**  
roasted hiramasa, mussels, fennel, sauce normande

**COTE DE BOEUF**  
bone marrow, potato mille-feuille, sauce chateaubriand

**POIREAUX**  
hazelnut, fines herbes, truffle vinaigrette

**FIFTH COURSE**

**GATEAU AU CHOCOLAT**  
passion fruit caramel, smoked vanilla ice cream

**LE CHOUX**  
raspberry, jasmine, almond