

VALENTINE'S TASTING SERIES FOR TWO

5 course | 5 to 9pm

\$220 per couple

wine pairings specially curated to
enhance your dining experience, \$50 per person

**KUSSHI OYSTERS, NORTHERN DIVINE CAVIAR,
YUZU COMPRESSED CUCUMBER, SPICY DAIKON**
to share

**CEVICHE TASTING, PRAWN LECHE DE TIGRE SHOOTER,
MIXTO;** squid, baby scallops, mussels, miniature shrimp,
YUZU TAKO; octopus, nikkei leche de tigre

SUSHI PIZZA
dungeness crab, albacore tuna, hamachi,
sockeye salmon, crispy rice
to share

LOBSTER TWO WAYS
aji amarillo butter poached lobster tail,
lobster and miniature shrimp risotto

or

RACK OF LAMB
grilled asparagus, potato pave,
coconut yam purée, chimichurri

CHOUX AU CRAQUELIN
flexi ganache, vanilla bean custard,
strawberry gel, fresh fruit
to share