

VALENTINE'S MENU 2025

AVAILABLE FOR THE WEEKEND—FEBRUARY 14TH, 15TH AND 16TH

60

STARTER

MUSHROOM SOUP

queso crème fraîche, sautéed mushroom, truffle oil

add shaved black winter truffle (4 oz) 19

add hokkaido scallop 9

MAINS

YUCCA GNOCCHI

ají amarillo sauce, preserved lemon, grana padano, shaved black truffle

add shaved black winter truffle (4 oz) 19

add hokkaido scallop 9

or

ZESTY PINK PORK CHOP

wasabi-marinated pork chop, apple and carrot purée, tender greens,
champagne vinaigrette, dried pear, red beet, red onion

or

LOBSTER TAIL (+44)

served with ají amarillo and parsley butter

add three (3) prawn (garlic/butter) 12

DESSERT

CHOCOLATE BANANA CRISP

chocolate banana ganache, banana brûlée, miso crisp

COCKTAILS

AMORE ROSA (+21)

2.25 oz | aperol, raspberry bombay, mia amata amaro, egg white, peychaud's bitters

or

HIBISCUS KUMO (+23)

2 oz | madre mezcal, green chartreuse, yuzu sake, hibiscus and beet purée,
egg white, ginger honey syrup, malagasy chocolate bitters