

— HAPPY VALENTINE'S DAY —

Menu 265 per person

Wine Pairing 185 per person

MICHAEL'S CAVIAR PARFAIT

SMOKED SALMON, MINA RESERVE CAVIAR, POTATO CAKE

La Borderie 'Douce Folie' Brut Rose, Champagne, France N/V

—UPON REQUEST IMPERIAL KALUGA \$35—

BLACK SEA BASS

PINEAPPLE, CAPER, HEART OF PALM

Bois-Brincon 'Le Saules de Montbenault' Chenin Blanc, Anjou, France 2014

CHARCOAL GRILLED MAINE LOBSTER

ASPARAGUS, RED GRAPEFRUIT, MOREL

Teutonic Wine Co. 'Pear Blossom' Gewurztraminer, Columbia Gorge, Washington 2016

SONOMA DUCKLING

SMOKED SUNCHOKE, COFFEE, CARDAMOM

Pietroso Sangiovese, Brunello di Montalcino, Italy 2013

YEMENITE SPICE 28-DAY DRY AGED RIBEYE

SALSIFY, CIPOLLINI ONION, BLACK OLIVE

Domaine du Monteillet 'Fortis' Syrah, Cote Rotie, Rhone Valley, France 2015

DARK CHOCOLATE

PASSION FRUIT, MINT, LABNEH

Royal Oporto 'Vintage Port', Douro, Portugal 1985