

VALENTINE '22

\$69 PP

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FIRST COURSE

CHOOSE 1

GINGER CARROT SOUP

Crème fraîche

HEART of PALM

Endive, Pears, grana padana cheese, croutons, candied walnuts, oragne seeds & chardonnay vinagrette

TUNA CRUDO

Chinese cucumbers, carrots coulis, wakame, crispy quinoa, tōgarashi, wasabi aioli, yuzu ponzu-ginger

MAIN COURSE

CHOOSE 1

VEAL OSSOBUCO

Creamy polenta, pearl onions, chanterelle mushrooms, Bordelaise cabernet

POACHED HALIBUT

Roasted tomato, Thai basil sauce, bok choy, pearl onions

ROASTED CAULIFLOWER

VEGAN

Served with poblano romesco sauce

SWEET

LOVER TIRAMISU

CHOCOLATE MOELLEUX
chocolate lava, marscapone

Chef de Cuisine: Miguel Angel Molina