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VALENTINE'S DAY BY CHEF TONY MESSINA



FEBRUARY 14, 2024 | \$195 PER PERSON

AMUSE BOUCHES:

Kusshi Oysters
Caviar Russe Osetra Caviar, grape, champagne, yamamomo

Tamago Handroll
hash brown, bacon mayonnaise, ikura, uni

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FIRST COURSE:

Hamachi Ceviche
blood orange, ras el hanout, umibudo, black mint

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SECOND COURSE:

Apple and Maitake Salad
chicories, cider dashi emulsion, mimolette, wagyu bresaola

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THIRD COURSE:

Smoked Gnocchi Parisienne
English peas, Caviar Russe Osetra Caviar, miso butter, mortadella

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FOURTH COURSE:

Butter Poached Lobster
asparagus, sea beans, charcoal roasted potato, xo-pine nut "risotto"

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FIFTH COURSE:

Lamb Loin Confit
coffee molé, black olive, cocoa glazed beets, red currant-kosho jam

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SIXTH COURSE:

Hawaiian Butter Mochi Cake
kokuto ice cream, calamansi pickled mango, lapsang souchong, passion fruit curd

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MIGNARDISES