



THREE COURSES / \$65 PER PERSON

COURSE 1

-choose one-

CHARCUTERIE

finocchiona / smoked trout spread / duck prosciutto / moody blue cheese / wasabi pea crusted goat cheese / pickled cucumber / garlic crackers / wonton chips

TORO TARTARE
ponzu / truffle / gold flakes

BROCCOLI & CHEESE (v)

tempura broccoli / gruyère mornay / asian pear / togarashi candied walnuts / caramelized onion / lemon zest

VEGAN NIGIRI (ve)

inari / haricot vert with edamame salad / honey roasted butternut squash

COURSE 2

-choose one-

FILET MIGNON WELLINGTON

puff pastry / shiitake mushroom duxelles / bacon / "bourguignonne sauce" / pearl onion confit / haricot vert

FORGET ME NUTS ROLL (ve)
avocado / asparagus / fresno chili / fried purple cauliflower / bourbon raspberry chili sauce / roasted peanut / micro cilantro

TOFU (ve)

brussels sprouts / shiitake mushroom / fresno chili / steamed rice / sesame seed / maple-soy glaze / micro cilantro

REDAMANCY ROLL

spicy tuna / avocado / salmon / kiwi / strawberry pomegranate mousse / micro greens

SUSHI OR SASHIMI DINNER

chef's choice

+ ADD ONE VALENTINE ROLL (above)

\$18

COURSE 3

-choose one-

HEART SHAPED RED VELVET CAKE

white and dark chocolate mousse / blood orange sorbet / shaved chocolate

ICE CREAM DUO
blood orange / espresso / fresh fruit

CANNOLITRIO

traditional / espresso / cranberry orange

CHAI SPICED CAKE (ve)
guava purée / passionfruit mousse / puffed quinoa / oat streusel / red wine poached pear

