

VALENTINE'S MENU

TORCHED SCALLOP

Osetra caviar - brown butter mayonnaise - crispy potatoes

*Brut Réserve, Charles Heidsieck
Champagne, France*

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FRÖYA SALMON ROULEAUX

Pickled kohlrabi - seaweed - dill mayonnaise

*2016 Riesling Heritage, Johannes Geil
Rheinhessen, Germany*

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GRILLED TURBOT ON THE BONE

Glazed yellow beets - smoked almonds - champagne sauce

*2015 Aligoté, Guy Brocard
Bourgogne, France*

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GLAZED VALRHONA ITAKUJA CHOCOLATE MOUSSE

Hazelnuts - raspberry macaron - tonka pannacotta

*2015 Vintage Port, Niepoort
Douro, Portugal*

MENU 695
BEVERAGE PACKAGE 520

