



Valentine's Day
6-Course Tasting Menu

Tuna Carpaccio

Fennel, Pomelo, Olive Tapenade Sauce

Lobster Salad

Broccoli Remoulade, Bisque Sauce

Quail & Foie Gras

Lentils, Chicken Jus

Grouper

Swiss Chard, Sauce Vert

Rack of Lamb

Squash Purée, Root Vegetables, Braised Meat, Chili Garlic Lamb Sauce

OR

Braised Beef Short Rib & Roasted Tenderloin

Squash Purée, Roots Vegetables, Red Wine Shallot Sauce

White Chocolate & Strawberry Mousse

Eclair, Chocolate Terrine

\$130 per person

Wednesday, February 14th, 2024

Seatings at 6pm & 8:45pm

To reserve please call

(647) 296-2216

Chef Masayuki Tamaru