



**2025 VALENTINE'S
5 COURSE TASTING MENU**

with wine tasting

Fennel Soup with Lobster

Vignobles Builliat 'Sur Le Granite' Chardonnay, Beaujolais, FRA

Grouper – anchovy beurre blanc

Nals Margreid 'Fels', Kerner, Alto Adige, ITA

Foie Gras – risotto, bacon, balsamic glaze

Ca De Medici 'Grasparossa Di Scandiano', Lambrusco, Emilia Romagna, ITA

Australian Wagyu – red wine sauce, horseradish cream

Chateau de Moulin Noir, Cabernet Franc/Merlot, St Emilion, FRA

Strawberry Short Cake

De Forville, Moscato d'Asti, Piedmont, ITA

Chef Masayuki Tamaru

\$130/guest

\$65/guest wine pairing (optional)

Two seatings: 6:00pm or 9:00pm

Friday February 14 or Saturday February 15, 2025

