



BLACK+BLUE

vaLEntINE's Day  
- \$125 -

FEBRUARY 14TH

AMUSE BOUCHE

**Saffron Ravioli**

heirloom carrot, quail egg, togarashi

FIRST COURSE

**Heirloom Tomato Tart**

caramelized onion, triple cream brie, reduced balsamic

- or -

**Pan Seared Hokkaido Scallops**

red beet, horseradish, walnut crumble

UPGRADE TO WAGYU CRUDO \$45

compressed jicama, black garlic, watercress

MAIN COURSE

**Black Truffle Fettucine**

chanterelle mushrooms, fried garlic  
preserved lemon cream

- or -

**Applewood Smoked Sablefish**

charred jalapeno cornbread, glazed parsnip  
bourbon maple

- or -

**Beef Tenderloin Rossini**

ossau-iraty whipped potato, foie gras  
burgundy truffle, madeira jus

UPGRADE TO 6OZ WAGYU STRIPLOIN \$95

\*ADD TO ANY ENTRÉE ALASKAN KING CRAB \$55

DESSERT

**Mille Feuille**

tahitian vanilla mascarpone, lemon curd, fresh raspberries

- or -

**Hazelnut Praline Bar For Two**

trio of callebaut chocolate, passionfruit, meringue