

# ≡ VALENTINE'S DAY ≡

## Prix fixe Menu

\$75 per guest includes cocktail pairings  
*excludes tax & gratuity*

### POUR COMMENCER

*Please choose one:*

Preserved heirlooms, argan, avocado and tuna tartare  
*Paired with a classic Champagne cocktail*

Gnocchi with pulled rabbit and Gorgonzola cream  
*Paired with Contidum Paradoxum*

Seared scallops\* over red beet Carpaccio and Delilah scent  
*Paired with Winter White Sangria*

### PLAT PRINCIPAL

*Please choose one:*

Beef Wellington\* pour deux (our take on a classic)  
*Paired with a Telephone Call from Istanbul*

Rouget (snapper) in blood orange and grapefruit mustard Anglaise  
*Paired with What She's Having*

Poussin Mole  
*Paired with Make it Bun Dem*

### DESSERT

*Paired with Moroccan Mint Tea*  
*Please choose one:*

Crème Brûlée

OR

Chocolat, chocolat, chocolat

## A LA CARTE VALENTINE'S FEATURE

A-5 Wagyu\* with 3 salts, oui gratin and shaved black truffles  
Sirloin 280, Tenderloin 320

*Our A-5 Wagyu from Miyazaki prefecture is certified as having met the strict requirements of the Japanese premium Wagyu Pure-breed, Japanese Kuroge Wagyu, raised in Japan and having attained the rank of premium quality. A certification of authenticity is available upon request.*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk for food borne illness

Chef/Owner David Fhima | Chef Jaclyn Von | Beverage Director Sean Jones | Maître D' Eli Fhima