



VALENTINE'S DAY

4-COURSE PRIX FIX

60 PER GUEST

FIRST COURSE

SPICY TUNA TEMPURA ROLL

TOBIKO / KABAYAKI / AVOCADO-TOMATILLO PICO DE GALLO

VEGETARIANO ROLL

ASPARAGUS SCALLION TEMPURA / ROASTED RED PEPPER / AVOCADO / SWEET SAMBAL AIOLI

HOT & SOUR EGG DROP SOUP

FOIE GRAS-PORK DUMPLING / ENOKI / GREEN ONION / CILANTRO

SEARED KOBE BEEF TIRADITO

MISO MUSTARD / GREEN ONION / SESAME / PONZU

SECOND COURSE

BABY ARUGULA SALAD

ROASTED BEETS / GOAT CHEESE / GRAPE TOMATO / CORN CROUTON /
AGAVE-SPICY MUSTARD VINAIGRETTE

ROASTED PORK BELLY

VIETNAMESE COFFEE / BONIATO-CHAYOTE CONGEE / CRISPY SHALLOT

GRILLED TUNA TATAKI

JALAPENO-GINGER CITRUS SOY / AVOCADO / PICKLED RED ONION / WAKAME

SHRIMP & VEGETABLE POTSICKERS

SHIITAKE / WAKAME / WON BOK / CHILI-DASHI SAUCE

THIRD COURSE

GRILLED SCALLOPS AL MOJO DE AJO

SUSHI RICE SALAD / ROASTED CORN / BACON / CILANTRO / KABAYAKI / YUZU-SRIRACHA AIOLI

ANCHO RUBBED BEEF TENDERLOIN

ROASTED FINGERLING POTATOES / SPICY WOK TOSSED BROCCOLINI /
CARMELIZED ONION MARMALADE / HERB-MARROW BUTTER

WOK FRIED MAINE LOBSTER TAIL

KABOCHA SQUASH PUREE / TRUFFLED ENOKI-PEA SHOOT SALAD / SPICY DRAGON SAUCE

CHARBROILED BLACK COD

CHIPOTLE MISO GLAZED / ASPARAGUS / KABAYAKI / LEMON-SAKE AIOLI

PAN ROASTED HERBED CHICKEN BREAST

OAXACA MASHED POTATOES / BABY BOK CHOY / SHIMEJI MUSHROOM / ACHIOTE-BLACK TRUFFLE SAUCE

CRISPY TOFU

BOK CHOY / LOTUS ROOT / SESAME-SWEET CHILE / CILANTRO

FOURTH COURSE

BANANA THREE WAYS

CAKE / ICE CREAM / BRULEED / CHOCOLATE GANACHE / CAJETA

MOLTEN CHOCOLATE CAKE

WHITE CHOCOLATE-GREEN TEA GANACHE / VANILLA ICE CREAM / GLUTEN FREE

ORANGE & YUZU CUSTARD

GINGER SHORTBREAD / ROASTED PISTACHIO ICE CREAM / MINT / VANILLA CREMA