



Valentine's Lunch

Starter

Shrimp Cocktail

White wine Shrimp, house-made cocktail sauce, mizuna greens, atomic horseradish

Baby Heirloom Beet & Endive Salad

Wild arugula, curly endive, toasted black walnuts, pomegranate seeds, charred heirloom cauliflower, organic basil infused olive oil

Main

Roasted Jidori Chicken Breast

Celery root, potato puree & verjus pan sauce

Surf & Turf

Petite Filet with Maitre 'D butter & jumbo prawns ala scampi sautéed rainbow chard

Roasted Romanesco with Toasted Pistachios

Micros radish, red rice pilaf & fried caper vinaigrette

Dessert

Specialty Chef Selected Desserts

