

Valentine's Day Menu

Sea Urchin & Caviar



Foie Gras

Brioche, Apricot, Pear, Shimeji

OR

Wagyu Tartare

Celeriac, Sherry, Pearl Onion, Enoki, Paprika Emulsion



Goose

Pastry, Hibiscus, Cipollini

OR

Apple & Parsnip Soup

Mirin, Fennel Pollen, Smoked Mascarpone



Gin & Blood Orange Granité



Venison

Jerusalem Artichoke, Saskatoon Berry, Beets, Crutomate, Red Cabbage

OR

Pheasant

Foie Yukon Gold, Turnips, Wild Mushrooms, Pickled Apple



Manchego

Melon, Snow



Coconut & Chocolate

Textures of Chocolate & Coconut with Vanilla

\$140.00

\$242.00 Including Classic Pairing

\$338.00 Including Eden Pairing

