



VALENTINE'S DAY MENU 2026



COCKTAIL & AMUSE PAIRINGS

Laurent Perrier Brut Rose Cuvee | 50

Shigoku oyster with Prosecco vermouth vinegar mignonette jelly

Gin Martini | 42

Kaluga Caviar on a sea salt potato chip with whipped crème fraiche and chives

66 Old Fashioned | 38

Speck on Gnocco Fritto

ADDITIONAL MENU ITEMS

Shigoku Oyster Half Dozen | 45

Prosecco vermouth vinegar mignonette jelly

Kaluga Caviar | 55 (6g caviar per order)

Sea Salt potato chip with whipped crème fraiche and chives

Speck on Gnocco Fritto | 28

Tenderloin Steak Tartare | 32

Black truffle, potato pave, mushrooms, pickled mustard seed, aioli

DESSERTS

Chocolate Hazelnut Sphere | 15

Chocolate served with warm berry compote

Paired with Brachetto D'acqui | 19

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Velvet chocolate served with plum wine sauc

Paired with Brachetto D'acqui | 19

