

valvér

HAPPY VALENTINE'S DAY !!!

1st Course

CHEF'S SELECTION OF CHARCUTERIE & CHEESE

Cornichons, Dijon Mustard, Artisanal Honey

WILD BLOSSOM

Baby Lettuces, Squash Blossom Farinata, Cabot Clothbound Cheddar,
Sunflower Crumble, Persimmon Vinaigrette

SHRIMP TOAST

Sesame, Scallion, Karashi Aioli,

2nd Course

SCOTTISH SEA TROUT

Taggiasca Olives, Preserved Lemon Aioli
Burnt Onion Dashi, Sage

GNUDI

Ricotta, Parmesan Cream,
Chanterelle Mushrooms, Brandy, Nasturium

3rd Course

WAGYU SIRLOIN

Nuri Potatoes, Salsa Criolla,
Provoleta Fondue, Beet Purée

GREEK STONE BASS

Celeriac Emulsion, Maitake Mushrooms,
Watercress, Truffle Jus

Dessert

• Choose One •

MAPLE YOGURT PANNA COTTA

Green Apple Sorbet, Quince,
Cider, Whole Wheat Tuile

"MILLE- FEUILLE"

Milk Chocolate Biscuit, Praline,
Chocolate Mousse, Maldon

• \$65 per person •

Plus Beverage, Tax & Gratuity

Consumers are advised that eating raw or undercooked food may increase the risk of a foodborne illness.