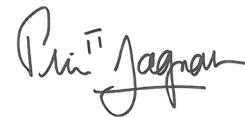


VALENTINE'S DAY

FEBRUARY 14TH, 2014

"Cuisine does not measure itself
in terms of tradition or modernity.
One must read in it the tenderness
of the chef."



155 PER PERSON
WINE PAIRING 120

SEA URCHIN CUSTARD

Caviar, Declination of Turnips
Osetra Caviar Quenelle
Vodka Granite with Traditional Garnish

MAINE LOBSTER

With Fresh Ginger, Potato Fondant & Persimmon

WAGYU BEEF AU POIVRE

Truffle & Paris Mushroom
Broccoli Puree

GRAND DESSERTS

Large Truffle Macaroon, Sliced Orange Confit
Chocolate & Pistachio Parfait, Marron Glace & Caramel with Old Rum
Limonchello Lemon Water, Exotic Fruits Cocktail, White Mint Sorbet
Raspberry Tart Sable, Coulis, Basil Sorbet
Bourbon Vanilla Ice Cream, Tea Prune Cream