

asíate

Valentine's Day Four-Course Prix Fixe Menu

First Course

Oyster

Thai long peppercorn mignonette

Second Course

Foie Gras Torchon

black truffle, almond, brioche

Entrée

Lobster

kohlrabi, pearl onion, lemongrass bisque

or

Wagyu Beef

heirloom carrot, Szechuan peppercorn carrot jus

Dessert

White Chocolate

Passion fruit heart

200.

Executive Chef Cyril Renaud

Chef de Cuisine Mazen Mustafa

Wine Director David Bachrach

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