

asíate

Valentine's Day

$219 per person

Amuse

Beau Soleil Oyster

classic mignonette

1st Course

Maine Lobster

roasted beet, almond, caviar
La Caravelle, Brut, Rosé, Épernay, France, NV

2nd Course

Foie Gras Terrine

black truffle gelee, gold leaf, brioche
fresh black winter truffle | 1 oz + 35. supplement
Louis XIII, Cognac, France + 110 Supplement

3rd Course

Branzino

lemongrass bisque, fennel, baby herbs
Bitouzet-Prieur, Meursault, "Les Charmes" 1er Cru 2013

or

Wagyu Beef

Tuscan kale, roasted fingerling potato, truffle jus
fresh black winter truffle | 1 oz + 35. supplement
Château Ormes de Pez, St.-Estèphe, Bordeaux, France, 2012

4th Course

Strawberry White Chocolate Heart

white chocolate mousse with strawberry compote
Velenosi, Cherry Wine, "Visciole", Marche, Italy, NV

Executive Chef Cyril Renaud
Chef de Cuisine Mazen Mustafa
Head Sommelier Slim Melo
Pastry Chef JiYoung Daily

18% service charge will be added to the total check