



# Valentine's Menu

## FIRST COURSE

*Salmon Tartare, Crème Fraîche, Caviar Osetra*

## SECOND COURSE

*Lobster's Purse, Ginger and Carrot Emulsion*

## THIRD COURSE

*Filet of Branzino, Saint-Jacques Scallops, Sea  
Urchin Sauce*

## FOURTH COURSE

*Rack of Lamb, Rosemary Jus, Risotto-stuffed  
Tomatoes  
or  
Veal Chop, Veal and Truffle Jus, Sweet Potato  
Croquettes*

## LAST COURSE

*Molten Chocolate Cake, Chantilly Crème  
or  
Tahitian Vanilla Crème Brûlée*

*Prices: \$125/3 courses, \$160/4 courses, \$195/5  
courses. Last course must be included in every  
menu option*

