



Valentine's Day
Tuesday, February 14, 2012

Chestnut
Kaffir Lime Velouté, Poblano Pepper

Crab
Chawanmushi of Orange Blossom

'Blackened' Wagyu Flatiron Beef
Burnt Eggplant, Black Truffle Purée

or

Wild Lola Duckling
Scented with Fresh Sassafras Root, Coffee, Meyer Lemon

Papillon Roquefort
Quince Crème Glacé

Rosé Grapefruit
Grapefruit in Textures

Vanilla | Brown Cardamom Fudge
Sablé Noir, Matcha Green Tea

\$175

exclusive of tax and gratuity

No substitutions, please.
We ask that the entire table participate in the same menu.

~menu subject to change~