



The
DUTCH

VALENTINE'S DAY

— TASTING MENU —

\$145

Sommelier Pairing \$75

SNACKS FOR THE TABLE

ISLAND CREEK OYSTER, CHAMPAGNE, KIWI

CAVIAR & AVOCADO TOAST, PUMPKIN SEED

DEVILED QUEEN CRAB ROLL

APPETIZERS FOR THE TABLE

GNOCCHI CACIO E PEPE, BLACK TRUFFLE

WAGYU BEEF TARTARE, BÉARNAISE AIOLI, CAPER

SEA SCALLOP, YUZU KOSHO BUTTER, TOBIKO, SCALLION

Choice of

ENTRÉE

RISOTTO, CHANTERELLE MUSHROOM, CITRUS, GOLD LEAF

BLACK SEA BASS, CRISPY RICE, BUTTERNUT, WHITE SOY-DASHI BROTH

BACON WRAPPED TROUT, CAULIFLOWER, MUSTARD, SAGE

RACK OF LAMB, JERK SAUCE, ROTI PANCAKE, PIKLIZ

ROASTED CHICKEN, BLACK TRUFFLE, HERB FRIES, PARMESAN

HAY SMOKED BEEF TENDERLOIN (for 2), SPINACH, HORSERADISH

DESSERT FOR THE TABLE

VALRHONA CHOCOLATE TART, EARL GREY, RASPBERRY

COCONUT TRES LECHES CAKE, PASSION FRUIT

APRICOT LYCHEE MARSHMALLOWS

TURKISH COFFEE MACARONS

Happy Valentine's Day! - AC, Luke & Josh