



VALENTINE'S MENU

DINE IN OR AT HOME (TAKE OUT)

SATURDAY, FEBRUARY 12TH
MONDAY, FEBRUARY 14TH



WELCOME CHAMPAGNE "MOËT CHANDON"

APPETIZER (CHOOSE ONE)

OYSTERS (6) - DINE IN ONLY

FRESH HORSERADISH, COCKTAIL SAUCE, MIGNONETTE, LEMON

PETROSSIAN CAVIAR CREPE - Add 25 Per Person

SMOKED SALMON, CHIVE, CREME FRAICHE

SPANISH BOARD

IBERICO HAM, MANCHEGO CHEESE, SPANISH CASTELVERTRANO OLIVES,
MARCONA ALMONDS, MEMBRILLO, PICKLED VEGGIES

SALAD (CHOOSE ONE)

TRUFFLE SALAD

MÂCHE, FRISÉE, HAZELNUT, OVEN ROASTED TOMATO, DELICATA

SHRIMP & SPINACH SALAD "NOBU STYLE"

FRIED LEEK, BELL PEPPER CONFIT, PARMESAN-REGGIANO, DRIED MISO,
YUZU DRESSING

MAIN COURSE (CHOOSE ONE)

MARINATED RAS EL ANOUT CHILEAN SEA BASS

GREEN PEAS & MUSHROOM RISSOTTO

ROSEMARY PAN SEARED FILET MIGNON

PARSNIP PUREE, BRUXELLES SPROUTS,
TRUFFLED CABERNET SAUVIGNON AU JUS

VALENCHIA PAELLA - ADD \$25 PER PERSON

LOBSTER, SHRIMPS, MUSSELS & CHICKEN ****MINIMUM 2 PPL

DESSERTS (CHOOSE ONE)

GRAND MARNIER SOUFFLÉ - DINE IN ONLY

TAHITIAN CRÈME ANGLAISE

PROFITEROLES

VAHLRONA CHOCOLATE FONDUE & STRAWBERRIES

STRAWBERRY & PISTACHIO MILLE FEUILLE

148 PER PERSON, BEVERAGES & TAX, 20% GRATUITY ADDITIONAL
ALL PRE-PAID RESERVATIONS ARE NON REFUNDABLE