



Valentine's Tasting Menu

Artisanal Breads & Butters

Hokkaido Scallop

Raw Fennel | Cauliflower | Green Apple

Rougie Foie Gras Parfait

Fried Endive | Roast Squash | Red Currants

Sea Buckthorn Trou Normand

Alaskan King Crab Agnolotti

Smoked Eel | Sweet Parsnip | Lobster Nage

Choice of

Steamed Icelandic Cod

Sturgeon Caviar | Pink Celery | Oyster Emulsion

or

Brant Lake Wagyu Filet Mignon

Wild Boar | Sunchoke | Morel Farci

Chocolate Covered Strawberry

Pistachio | Peppercorn | Meringue

Petit Fours

5-Courses \$200

with Classic Wine Pairing (3oz per glass) \$290

with Eden Wine Pairing (3oz per glass) \$380