

WILD FISH VALENTINE'S MENU 2023
Course 1

Foi Gras Rocher
Fish Liver Foie Gras, bitter chocolate, hazelnut
or
4 Hog Island Oysters with mignonette*
or
2 Hog Island Oysters and Caviar**
or
Salad of Endive petals, Citrus, Walnuts and Chive Blossoms (V)
or
Italian Wedding Soup with Fish Meatballs and Wild Rice
or
Winter squash fritters with rose petals (VG)

Course 2:

Whole roasted fish with oranges and saffron
Served with
Tamarind date chutney
or

Sous vide beet cured Black cod, pave of Carola potato & Root vegetables

Jeweled rice with pine nut stuffed savoy cabbage with chickpea–lentil stew, minty marinated artichokes and pomegranate

COURSE 3

Trū Love Always
Chocolate and cherry bombe
Chocolate sable, cherry gelee

or

Bee Mine
Honey Panna Cotta with vanilla bean Tuile

Or

You're Sweet
Rose petal sorbet, rose jam, blood orange poached in champagne

*Additional oysters available at market price

**Caviar supplement