

Valentine's Day Chef's Tasting

Menu

Rice cigar

Jollof, tomato, parmesan, brie cream



Scallops and smoke

Seared scallop, black apple, smoked mascarpone

Jewels of the sea

Uni royale, clams, caviar, shrimp, black cod tataki

Kiwami wagyu

NY strip loin, shortrib matignon, maple, pistachio, honeyed pearl onion, beech mushroom, pepper jus

Sweet, sweet air

Khoya, raisins, saffron, rose, crème fraiche

Lift the veil

Chocolate, lime, rice, burnt banana



Dubai chocolate it is not

Phyllo, pistachio butter



Sparkling Wine by the Glass

Laurent-Perrier Champagne Brut, France, N.V	22
Llopart Cava Brut Rose Reserva, Spain, 2021	13
Naidu Wines North Coast Brut Rose, NV	19

White Wine by the Glass

LMR Estate Sauvignon Blanc, Rutherford, 2023	14
Claiborne & Churchill Dry Riesling, 2021	12
Naidu Wines Viognier, RRV, 2022	22
JAX Y3 Chardonnay, Napa Valley, 2022	12

Red Wine by the Glass

Cellars 33 Pinot Noir, Sonoma County, 2021	16
Dashe Cellars Dry Creek Reserve Zin, 2022	17
Hook & Ladder Cab Sauv, Chalk Hill, 2022	16
Argiano Solengo Super Tuscan, Italy, 2022	28

Dessert Wines

Dashe Late Harvest Zin, Dry Creek, 2018	14
Emotions de la Tour Blanche Sauternes, 2021	12
Victoria Moscatel Dulce, Málaga, Spain, 2023	12
Smith Woodhouse 20-Year Tawny Port	18

Bottled/Canned Beer and Cider

Wolff&Father Watsonville Brut Hard Cider	11
Hitachino White Ale	12
Lost Abbey Farmhouse Lager	9
Devil's Canyon Western IPA	10
Delirium Tremens Belgian Blonde Ale	11
Einstok Wee Heavy Scotch Ale	8

Non-Alcoholic Beverages

Bottled water	7	Pom-apple cider	5
Sparkling lemonade	5	Blood orange soda	5
French press coffee	5	Hot tea	5
Espresso/Americano	3	Latte/Cappuccino	5