

## **Valentine's 2021**

- ***SCALLOP CARPACCIO***, citrus-miso vinaigrette, capers

Thinly sliced scallops, miso base “vinaigrette” with yuzu and grapefruit juice, La Maja EVOO, capers berries, micro greens and colored beets, Cancale.

Allergies: Shellfish, soy, alcohol/sulfite.

Shellfish Allergy: Beef carpaccio, same dressing and garnish

Vegetarian/vegan: Vegetables carpaccio, dressing and garnish identical

Soy allergy: lemon vinaigrette from mix green salad

Station: Garde-Manger and hot expo

- **TRUFFLE CRUSTED TURBOT**, *confit artichokes*, marinated bell peppers.

Filet of turbot crusted with truffle butter, marinated bell peppers, confit artichokes

Truffle butter contains butter, truffle, rosemary, panko/break crumbs, salt/pepper and shallots.

Allergies: Dairy, seafood, gluten, onion/shallots, mushroom/truffle, garlic

Seafood allergy: Lamb, chimichurri-truffle. Same garnish

No dairy: truffle and truffle oil instead of truffle butter

Gluten: no truffle butter, truffle and truffle oil instead

No onion/shallots: no truffle butter, truffle and truffle oil instead

no garlic: no artichoke or bell peppers (grilled vegetables instead)

Vegan: Roasted celeriac, same garnish, truffle and truffle oil instead of truffle butter

Station: Sauté 1 and hot expo

- **WAGYU TENDERLOIN ROSSINI**, *roasted butternut, red cabbage puree*

Robata 8oz wagyu tenderloin, with foie gras, roasted butternut and red cabbage puree. Sweet tobasco sauce.

Allergies: soy, gluten, alcohol/sulfite, mustard.

Soy: no sauce

No alcohol: no cabbage

No mustard: no cabbage

Vegan/Vegetarian: roasted vegetables, same garnish

No meat: Seabass miso, same garnish

Station: Robata, sauté 2 and hot expo

Possibility of upcharge with black truffle

- ***SUSHI SELECTION:***

*-A5 WAGYU NIGIRI, EEL SAUCE AND CHIVES*

Allergies: seafood (eel sauce), chive/onion, gluten

King crab to be used for no meat.

*-TORO AND OSETRA CAVIAR NIGIRI, NIKIRI SOY AND GOLD*

Allergies: seafood, soy, alcohol/sulfite.

No seafood: Inari (marinated and fried tofu skin) instead of fish

*-HAMACHI CARPACCIO, YUZU-HONEY TRUFFLE*

Allergies: seafood, mushroom/truffle, garlic, ginger,

No seafood: Inari (marinated and fried tofu skin) instead of fish

No mushroom: no sauce

No garlic: no sauce

No ginger: no sauce

## Dessert

*-LAYERED RED VELVET CAKE, CHOCOLATE QUENELLE,  
CANDIED BEETS CHIPS*

Allergies: Dairy, gluten, eggs

Modification: none

Vegan: chocolate avocado dessert instead

Station: Pastry and cold expo