



Our Celebration of Love

Traditional Caviar Service

Served with Traditional Garnish

Aquatir Organic Osetra 28 grams | One hundred ninety five dollars

Flirtations

Louisiana Oyster, Pétillant Natural Rosé Granite, Organic Caviar, Oceanic Herbs

Or

Organic Jerusalem Artichokes, Toasted Hazelnut, Confit Apple

Early Love

Flame Roasted Heirloom Tomatoes, Young Basils, Our Garlic, Texas Olive Oil

Or

Cured Wild Caught Cobia, Watermelon Radish, Young Cucumber, Yuzu

Blossoming Affection

Spring Leeks Baked en Croute, Lentils, Dos Brisas Sprouts, Aged Lemon Emulsion

Or

Poached Day Boat Flounder, Spinach, Blood Orange, Spirulina Sauce

Adoration

Local Pasture Raised Wagyu Beef Strip Loin, Our Carrots Cooked Three Ways, Sauce Bordelaise

Or

Rohan Duckling Dressed in Apicius Glaze, Shadehouse Chard, Roasted Beets, Gingered Jus

Or

Wood Roasted Red Snapper, Garden Bok Choi, Truffled Yuzu Consommé

Passion

Passion Fruit Sorbet, Coconut Milk Veil, Flowering Herbs

Happily Ever After

Satsuma Mandarin Orange, Tahitian Vanilla Bean, Sweet Cream

Or

Valrhona Single Estate Chocolate, Our Roses, Caramel, Grey Sea Salt

Or

Buckwheat Soufflé, Malted Anglaise, Raw Milk Ice Cream

Executive Chef Zachary Ladwig

One hundred fifty dollars per person

Prices are exclusive of beverages, taxes, and eighteen percent service charge

Sommeliers select wine pairing, ninety-five dollars

