

MENU

AMUSE BOUCHE

Beluga caviar Blinis, sour cream and condiments



Ebro Delta roasted eel Smoked crème fraîche, pickled shallots, brioche and caviar



Crab tartar
Avocado, green apple, mustard mayonnaise and salmon roe



Grilled Wagyu rib eye M9 Mushrooms fricassée and truffled mashed potatoes

 \cap E

Butter poached Canadian lobster Seafood bisque emulsion



Chocolate and strawberry Valentines' cake



Coffee and tea

Petit fours

