

## ST. VALENTINE'S TASTING MENU

215 PER PERSON

### FIRST COURSE

CHOICE OF

OYSTERS\*

dashi-yuzu, green oil, smoked trout roe

KANPACHI CRUDO\*

passion fruit-orange ginger, pickled daikon, watermelon radish, chive oil, crispy quinoa

WAGYU & CAVIAR\*

macallan-pickled mustard seeds, fried quinoa, smoked garlic aioli, parmesan crisp, quail egg

TURNER'S CUT CAESAR SALAD

baby gem lettuce, homemade caesar dressing, garlic, 18-month aged parmesan cheese, brioche croutons

### SECOND COURSE

CHOICE OF

GNOCCHI BATONNETS

truffle-lemon beurre blanc, snow peas, parmesan

SCALLOPS

romesco sauce, charcoal buñuelo, tart apple drops

BROKEN ARROW RANCH QUAIL

carrot purée, pearl onions, poultry jus

BUTTERMILK

CHICKEN 'NUGGETS'

beurre blanc, shaved black truffle, green oil

### THIRD COURSE

CHOICE OF

AMERICAN WAGYU TENDERLOIN

caramelized onion-veal demi-glace,  
smoked sweet potato purée, roasted shallots

COLORADO LAMB CHOPS

potato terrine, black garlic purée, smoked pea  
purée, lamb demi-glace

STRIPED BASS

lemon-wine sauce, toasted spices, kalamata oil,  
baby zucchini, micro turnips, cultured butter

TRUFFLE & WILD MUSHROOM  
RISOTTO\*

perfect egg, parmigiano reggiano crisp, pea tendrils

### DESSERT

CHOICE OF

VELVET PULSE

butter milk cocoa sponge, rose meringue, raspberry

CHOCOLATE SOUFFLÉ TART

valrhona guanaja 70%, gianduja, grand marnier ice cream

CITRUS MERINGUE

yuzu namelaka, lemon curd, lime streusel

CRÈME FRAÎCHE CHEESECAKE

mandarin custard, citrus segments, almond sablé, micro mint

A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs.

We appreciate your understanding and continued support.

\*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.