

T U R N E R ' S C U T

VALENTINES DAY MENU  \$250 PER PERSON

FIRST COURSE

CHOICE OF

OYSTERS

yuzu-soy veil, smoked caviar, ikura

HAMACHI CRUDO

white ponzu, cara cara orange, finger lime, green oil

WAGYU & CAVIAR

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

SECOND COURSE

CHOICE OF

SPINACH RAVIOLI

smoked honey, goat & ricotta cheese, toasted almond,
pea & parmesan sauce, parmesan-thyme foam, micro basil

SHRIMP

garlic confit butter, white wine gruyere sauce, green oil, fried bun

FOIE GRAS TERRINE

pedro ximénez, hazelnut, apple, brioche

THIRD COURSE

CHOICE OF

GNOCCHI BATONNETS

truffle lemon beurre blanc, snow pea, parmesan

SCALLOPS

potato truffle sauce, charcoal buñuelo, tart apple drop

BROKEN ARROW RANCH QUAIL

carrot purée, pearl onion, poultry jus

FOURTH COURSE

CHOICE OF

BEEF TENDERLOIN

caramelized onion demi-glace, shallot purée,
parsley & garlic purée, crispy beet ribbon

HALIBUT

almond-garlic truffle sauce, snow pea, asparagus, green oil

TRUFFLE & WILD MUSHROOM RISOTTO

perfect egg, parmigiano reggiano crisp, pea tendrils

DESSERT

CHOICE OF

VELVET PULSE

buttermilk cocoa sponge, rose meringue, raspberry

CHOCOLATE SOUFFLE TART

valrhona guanaja 70%, gianduja, grand marnier ice cream

CRAN-APPLE TARTE TATIN

warm caramel, madagascar vanilla ice cream, cranberry & red wine compote