

**F I V E  
S A I L S**

**VALENTINE'S DAY**

**\$170 | FEB 13TH - 15TH | \$129 PAIRINGS**

— | **AMUSE BOUCHE** | —

**FOIE GRAS PARFAIT**

beetroot, port gelée, strawberry, phyllo tart

**WINE PAIRING**

*Marcarini, Barolo, La Serra, Chinato, 2016*

— | **COURSE 1** | —

**SIDE STRIPE SHRIMP TARTARE**

citrus arbequina vinaigrette  
avocado crème, kohlrabi

**WINE PAIRING**

*Bodegas Fillaboa, Rias Baixas, Albarinho, 2022*

— | **COURSE 2** | —

**LOBSTER BISQUE**

seared pacific scallop & crab salad  
egg yolk gel

**COCKTAIL PAIRING**

*Ocean 5*

— | **COURSE 3** | —

**WINTER TRUFFLE PARISIAN GNOCCHI**

tête de moine cheese, caramelized shallot sauce  
mushroom tuile

**WINE PAIRING**

*Marcel Cabelier, Chateau Chalon, Savagnin, 2021*

— | **COURSE 4** | —

**CANADIAN FILLET MIGNON ROSSINI**

seared foie gras, brioche, madeira jus  
black truffle

**WINE PAIRING**

*Magnum Chateau Pedesclaux, Pauillac, 2005*

— | **DESSERT** | —

**LOVE LETTER**

roasted rhubarb & strawberry sorbet  
mascarpone cream, almond, vanilla sponge  
or

**VALENTINE FOR VALENTINE'S**

interactive dessert  
milk chocolate mousse, raspberry gel  
chocolate chiffon cake

**WINE PAIRING**

*Champagne, Taittinger Nocturne*