



**VALENTINE'S 2021**  
85

**Bruno Davailon**  
*Resident Chef*

**Oyster Hot & Cold**  
3 lime/cucumber granite, jalapeno oil  
3 Champagne & spinach sabayon

**Tuna Tartare**  
tonnato sauce, pinenut, espelette potato chip

**Grilled Texas Quail**  
date/lemon compote, roasted grape

**Potato & Leeks Soup**  
black truffle cream, brioche croutons

**Beet & Citrus Salad**  
goat cheese, arugula



**Sunchoke Creamy Risotto**  
parmesan, chive

**King Crab & Sweet Potato Agnolotti**  
ginger-miso broth

**Grilled Arctic Char**  
celeriac puree, green apple, horseradish

**Halibut**  
grilled blue prawn, caramelized fennel, bouillabaisse sauce

**Texas Wagyu Sirloin**  
braised potato, bacon jam, bordelaise sauce



**Coconut Pavlova**  
mango, passion fruit custard

**Warm Chocolate & Raspberry Fondant**  
vanilla crème anglaise

**ADDITIONS**

**Foie Gras & Artichoke Terrine**  
truffle condiment, grilled sourdough (supplement) 15

**Royal Seafood Tower**  
dozen oysters, 1/2 dozen shrimp, half lobster, lump crabmeat, kampachi ceviche 125

**Golden Ossetra Caviar**  
traditional accompaniments, crème fraîche, toast point 125

**Perigord Black Truffle Shaving 35**