

VALENTINE'S DAY 2024

AMUSE BOUCHE

Smoked Sockeye Salmon Macaron *horseradish crème fraîche, sea grapes*
Red Beet and Parsnip Gougere *maple pecan, oven-dried blueberry*

FIRST PLATE

Masa's Sushi Assortment

*bluefin tuna nigiri with fresh wasabi, sockeye salmon sashimi with ikura, dungeness crab maki with kinome
torched hamachi oshi with serrano chili, medai temari with lime caviar*

Black Truffle Crispelle with Spuma di Burrata

winter greens, roasted pear, hempseed hearts, prosciutto di parma, chartreuse and champagne vinaigrette

Acadian Lobster Bisque

parisian gnocchi with lobster bottarga, northern shrimp, tarragon, whipped brandy cream

Alaska Snow Crab Cake

wild arugula, san marzano pomodoro, fresh basil, aji amarillo remoulade

Pan seared Duck Foie Gras

elderflower french toast, hearts on fire micro greens, sea buckthorn sauce

ENTREE

Maple Soy Lacquered Sablefish

*smoked bintje potato puree, puffed amaranth, crispy brussels sprouts
roasted bone broth with chanterelle and cinnamon cap mushrooms*

Wild Jumbo Prawns, Diver Scallops + Snow Crab Claws

seafood paella with snap peas, green asparagus, grape tomatoes, sofrito verde

48hr Braised Beretta Farms Beef Cheek

*celeriac puree, red onion jam, broccolini, vichy carrot
syrah reduction with cassis and juniper berries*

Roasted Cauliflower Wedge with Black Winter Truffle

*baby kale, macademia nuts, pomegranate, butternut squash gnocchi
black winter truffle tahini sauce*

DESSERT

Raspberry Cheesecake Tarte

raspberry jam, frangipane, mango coulis, raspberry gelato

Valrhona White Chocolate Mousse

almond dacquoise, yuzu curd, vanilla bean ice cream

Tiramisu Charlotte

mascarpone cream, coffee biscuit, tia maria gelato

PETITS FOURS