

Happy Valentine's Day

Starters

GRILLED & FRIED CALAMARI *with Sweet and Spicy Dipping Sauce*

BEEF TENDERLOIN CARPACCIO *Avocado, Baby Greens, Truffle Vinaigrette, Jicama, Parmesan and Shaved Black Truffles*

PRAWN COCKTAIL *Horseradish, Garden Slaw, Avocado*

"SPAGO" PIZZA *Smoked Salmon, Kaluga Caviar, Dill-Chive Crème Fraîche*

Soup

SIGNATURE CREAM OF GREEN CHILE SOUP

FRENCH ONION SOUP *Comté Cheese Brioche Gratinée*

Salads

BLOND FRISÉE SALAD *Pork Belly Lardons, Herbs de Provence, Champagne Vinaigrette, Poached Egg*

CAESAR SALAD *Baby Romaine, Sourdough Croûton, Grana Padano, Cured Egg Yolk*

Mains

SUCKLING PIG "LECHON" *Pork Glacage, Pickled Fennel, Anson Mills Polenta*

ELYSIAN FIELD FARMS LAMB SADDLE WELLINGTON *Black Trumpet Duxelle, Rainbow Chard, Pommes Purée*

CHILEAN SEABASS *Miso Marinated, Sweet Jasmine Ginger Rice, House Teriyaki*

SHORT RIB AND OXTAIL AGNOLOTTI *Morel Mushrooms, White Asparagus, Port Wine*

SEARED DIVER SCALLOPS *Pickled Apple, Sorrel Beurre Blanc, Roasted Parsnip*

JAPANESE A5 BMS 12 WAGYU TENDERLOIN *Bordeaux Reduction, Black Winter Truffle Potato Pavé*
+\$60 Supplemental Charge

Dessert

STRAWBERRY MOUSSE DOME *Devil's Food Cake, Toasted Coconut, Berry Coulis*

FIG BAVAROIS *Orange Diplomat Cream, Vanilla Bean Cake*

MILLE FEUILLE *Puff Pastry, Raspberry Mascarpone*

