

SWEETHEART & SYMPHONIES

February 11, 2023 • \$125 per person

CHAMPAGNE TOAST

Nicolas Feuillatte

brut, france

COURSE 1

Lobster "Cappuccino"

fennel pollen foam, pistachio crisp

COURSE 2

Carpaccio of Beet or Beef

watercress, aged parmesan, pickled mustard,
cured egg, fig-anise toast point

paired with elouan pinot noir

COURSE 3 (SELECT ONE)

Prosciutto Wrapped Monk Fish

roasted apple-fennel risotto,
shimeji mushroom, santa monica uni butter

Organic Cauliflower Steak

cauliflower rice, mole blanco

COURSE 4

Red Velvet Carajillo

dark chocolate mousse, red velvet sponge,
madagascar vanilla, licor 43 glaze