



## HAPPY VALENTINE'S DAY

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### STARTERS

(choice of)

#### CHILLED OYSTERS

meyer lemon gel, caviar+ chive foam

#### RAW

tuna sashimi, curry, lime, soy + sesame

#### TRIO

chilled lobster + avocado; roasted shrimp + horseradish;  
crisp skate cheek + cocktail preserves

#### CONSOMMÉ

smoked chicken soup dumpling, wild rice + black truffle

#### VEGAN RISOTTO

leeks, pine nuts, chile oil + whole grains

#### ENDIVE + FRISÉE SALAD

roasted apples, celery root + toasted seeds

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### MAIN COURSES

(choice of)

#### ROASTED GREEN CIRCLE CHICKEN BREAST

ragout of saffron cavatelli + braised leg

#### FILET OF BEEF

braised short rib, potato pancake, wilted spinach + truffle-soy sabayon

#### SCOTTISH SALMON

truffled lentils, bacon + red wine reduction

#### VEGAN ROASTED CAULIFLOWER

black truffle, lentils + caramelized onions

#### SEARED DIVER SCALLOPS

beets, broccoli rabe, shallots, beet jus + caper sauce

#### 2½ POUND LOBSTER

roasted on the half shell, curry-scented fingerlings +  
saffron-lobster glaze (+20)

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## SUPPLEMENTAL FOR THE TABLE

### GRILLED TRUFFLE FLATBREAD

arugula, lemon + parmesan 20

### LOBSTER MAC + CHEESE 20

### CHILLED

seafood: 4 oysters [plain or our preparation], 4 spiced shrimp,  
4 crab claws + tuna sashimi 48

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## DESSERTS

[choice of]

### WARM VANILLA CAKE

chocolate pate + caramel

### CHOCOLATE HAZELNUT GATEAU

cocoa nib + coffee ice cream

### PASSION FRUIT TART

raspberry, rose + champagne

### CHOCOLATE SOUFFLÉ FOR TWO

vanilla sauce + cinnamon ice cream



@R2LPHL #R2LVDAAY

**\$85 per person  
deposit required**