

Valentine's Dinner Course 55

COLD APPETIZERS

Chinese Chicken Salad

Fish Carpaccio

Fresh Vegetable

HOT APPETIZERS

Sautéed Foie Gras

Crispy Fried Duck Salad

Mixed Mushroom and Truffle Soup

PASTA & RISOTTO

Zuwai Crab & Bottarga Spaghettini

Sea Urchin & Clam Spaghettini

Mixed Mushroom Risotto

ENTREES

Healthy Grilled Fish

Baked UNI Miso Lobster & Seafood Grill

Roasted Duck

Grilled Kobe Steak

DESSERT

Macedonia Fresh Fruit Marinade

Mont Blanc

Gateau Chocolate

SUBSTITUTIONS

We are unfortunately not able to make any substitutions to the dishes listed above.
We apologize for the inconvenience.

FOOD ALLERGIES

Every effort will be made to accommodate food allergies; however, we cannot guarantee meeting all dietary restrictions and needs.

LARGE PARTY SERVICE CHARGE

18% gratuity will be applied to parties of 6 or more.

Executive Chef Ryutaro Asami