



VALENTINE'S DAY

\$75 per guest / \$105 with sake pairing

FIRST COURSE

LUMP CRAB CAKE

pineapple, nam prik, citrus beurre blanc, scallion oil

THAI SHRIMP COCKTAIL

mango coulis, green onion, serrano and cilantro salad

CRISPY BRAISED PORK BELLY

jalapeno slaw, hoisin, sweet soy, sesame, scallion

LOBSTER TEMPURA +10

kaffir lime aioli, salted black bean sauce

CHOICE OF:

DAN - JUNMAI

SHO CHIKU BAI SHIRAKEBEGURA MIO - SPARKLING

SECOND COURSE

BANANA LEAF SEA BASS

coconut rice, sauteed shitakes and peppers, thai coconut curry

6 OZ PRIME FILET

black garlic-truffle compound butter,
wasabi mashed potatoes, asparagus, demi-glaze

HUNAN SHRIMP

hot and spicy shrimp, snow peas, bell pepper,
red onion, sofrito, chili bean paste, steamed rice

VIETNAMESE STYLE QUAIL

peanut sauce, broken rice, pickles

12 OZ. HWD RIBEYE +15

sweet soy, garlic-sesame potatoes

CHOICE OF:

SOTO - JUNMAI DAIGINJO

YUKI TORA "SNOW TIGER" - NICORI

THIRD COURSE

LADY IN RED

red velvet cheesecake, chocolate glaze

MISO IN LOVE

dark chocolate, tuille, black sesame

HUK PANG GUN

grapefruit mousse, sparkling wine gelee, vanilla sablé

YUZU OMOI TOKUBETSU "THOUGHTS OF YUZU" - JUNMAI YUZUSHU

@elephanteastdal