



## Romantic Dinner

# Menu

### FOIE GRAS DUO

Ensenada oysters, shaved foie gras & foie gras terrine  
berrie chutney

### SCALLOP TARTARE & CAVIAR

Scallop, green apple, cured lemon, avocado, chives and caviar

### RICCOTTA RAVIOLI AND TRUFFLED EGG YOLK

Pecans, house made ricotta

### SHRIMP AND FISH RISOTTO

Fresh catch of the day, Persillade, shrimp foam, almonds

### BURNT BASQUE CHEESECAKE

Fresh berries compote

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**\$145**USD PER PERSON

WINE PAIRING **\$35**USD