

71 ABOVE

VALENTINE'S DAY 2022

Four Course 175

Wine Pairings 65

TO START

Mushroom Dashi

Chives, Charred Oil

Polenta

Parmigiano-Reggiano,
Black Truffle, Chives

CAVIAR SERVICE

Kaluga Caviar

(additional \$71)

Or

Royal Osetra Caviar

(additional \$120)

28 Grams, Radish, Butter,
Tarragon, Crisps

FIRST (CHOICE OF)

Farm Salad

Lettuces, Market Vegetables,
Labne, Cumin, Cilantro,
Parmigiano-Reggiano

Hamachi Crudo

Blood Orange, Shiso, Grape,
Cucumber, Sake,
Black Sesame Oil

Crispy Octopus

Shishito, Almond, Polenta,
Sprouting Cauliflower,
Meyer Lemon Gastrique

Handkerchief Pasta

Mushroom, Brown Butter,
Salsify, Parmigiano- Reggiano,
Pine Nut, Lemon

MAIN (CHOICE OF)

Romanesco

Harissa, Macadamia,
Raisin Purée, Cara Cara,
Pickled Cauliflower, Mint

Murray Cod

Shelling Beans, Fennel,
Heirloom Tomato,
Roasted Red Pepper, Basil

Young Chicken

Roasted Sweet Potato,
Aji Verde, Scallion,
Pomegranate Seed, Jus

Grilled Ribeye

Charred Broccolini,
Crispy Shallot, Date Purée,
Jus

DESSERT (CHOICE OF)

Toasted Coconut

Tapioca Pudding,
Banana Brûlée, Ginger
Cocoa Nib Dentelle

Yuzu Semifredo

Sheep's Milk Frozen Yogurt,
Pear, Walnut Crumble,
Meringue

MIGNARDISE

Pâte de Fruit

Mixed Berries

Macaroon

Raspberry, Rose Water

Executive Chef Javier Lopez
Chef de Cuisine Miguel Gonzalez
Pastry Chef Filiberto Flores

*****MENU ITEMS SUBJECT TO CHANGE*****

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
18% Service Charge added to all checks and paid out to all hourly employees - Any additional tip would be shared by your service team.
If your service experience does not merit the Service Charge, our Management would be pleased to remove it from your check.