

VALENTINE'S DAY MENU

Pacific Beach Diner

\$400 PER PERSON

Menu created and executed by Chef Ash Wade

AMUSE-BOUCHE

Goat cheese, honeycomb, sundried tomato, basil chip

SECOND COURSE

Wagyu beef tartare, pickled strawberries,
coal-pit mayonnaise, buckwheat cracker

THIRD COURSE

Air-dried and roasted duck breast, onion brûlé, berry jus

FOURTH COURSE

Butter-poached local crayfish, angel hair pasta, sea herbs

FIFTH COURSE

Heart-shaped chocolate mousse, raspberry gel,
raspberry and strawberry salad