

# Under The Stars

## VALENTINE'S DAY MENU

\$450 per person

Menu created and executed by chef Scott Boogaerdt

### AMUSE-BOUCHE

Chef Scott's Valentine's Day amuse-bouche

### SECOND COURSE

Smoked cheese croquette, cured egg yolk, Oscietra caviar

### THIRD COURSE

Line-caught yellowfin tuna crudo, white soy, pimento, toasted sesame

### FOURTH COURSE

Grilled Wagyu striploin, lobster tail, samphire, shaved asparagus salad, classic béarnaise

### SIDES TO SHARE

Rosemary potatoes

Verde salad

### DESSERT

Chocolate cake, saffron ganache, strawberry vanilla cream

### VALENTINE'S CHOCOLATES

Executive Pastry Chef and Chocolatier Derek Douglas has handcrafted a selection of Valentine's chocolates

A moment suspended  
between sea and stars