

WICKED BUTCHER

PURVEYORS OF FINE CUTS

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AMUSE

DRESSED OYSTER cucumber, black tobiko
Perrier Jouët Grand Brut

FIRST COURSE

LOBSTER BISQUE pernod, lobster, pâte feuilletée
BURRATA ALLA PANNA stracciatella-stuffed mozzarella, roasted heirloom tomato, infused olive oil, grilled bread
BEEF CARPACCIO beef tenderloin, caper berry, lavender aioli, garlic bread crumbs, truffles
HAMACHI CRUDO black tobiko, orange ponzu, fresno chili
WHITE TRUFFLE CAESAR white truffle oil, croutons, parmigiano reggiano
Delaporte Sancerre, Taittinger Brut

SECOND COURSE

SURF & TURF filet mignon, lobster tail half, pommes purée, demi glacé
GINGER MISO CHILEAN SEA BASS basmati rice, cashew, Madras curry nage
DUCK BREAST orange reduction, parsnip purée, raw fennel salad
FRENCHED RACK OF LAMB herbed fregula sarda, olive and caper relish
DRY AGED RIBEYE 12oz pommes purée, au poivre
SEARED SALMON sea foam, bok choy, green curry, chili oil, forbidden rice
Caymus Cabernet Sauvignon | En Route Pinot Noir | Darioush Chardonnay

THIRD COURSE

DARK CHOCOLATE TART peanut butter mousse, candied peanuts
MANGO LAVENDER CRÈME BRÛLÉE fresh lavender, fig and golden raisin
BANANA PUDDING banane du Bresil custard, shortbread, strawberry compote, whipped cream
Fonseca 20yr Tawny Port | Inniskillin 'Vidal' Ice Wine | Suntory Toki Whiskey Over Single Cube

150 PER PERSON / 75 WINE PAIRING

*Tax and gratuity not included

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CAVIAR SERVICE

GOLD OSSETRA traditional garnish, crème fraiche, blinis
210 PER COUPLE

WICKED
BUTCHER