

ORCHIDS

San Valentino La Festa Degli Innamorati

Tasting Menu

Stuzzichino

Welcome From The Chef

L'esotico

Citrus Marinated Kampachi Tartar, Mint-Lime-Cucumber Air,
Avocado Dressing

Risotto Allo Champagne Rosé 'Perle Di Caviale

Carnaroli Rice, Chamagne Brut Rosé, Malossol Caviar Pearl

Dall Oceano Fino Alle Colline

Kona Lobster Confit, Extra Virgin Olive Oil, Cauliflower Purée,
Tenderloin Filet

Strawberry Passion

Strawberry, Passion Fruit Mousse Tart,
Crème Fraîche Gelato

\$180

State Tax and Automatic 19% Gratuity will be applied to the check.

Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish
may increase your risk of foodborne illness.

Menu Subject to Change Without Notice

Executive Chef Christian Testa