

# GR Steak – Valentine's Day 2018

## **Double Amuse Bouche – Oyster & Scotch Egg\***

Kumamoto oyster, Kaluga caviar  
berkshire pork sausage, red wine braised cabbage

*Pairing –*

## **First Course – Baby Beet Salad**

*Pumpernickel soil, smoked trout quenelle*

*Watercress, Citrus vinaigrette*

*Pairing –*

## **Second Course – Seared scallops \* & King Crab**

*Scented Truffles & King Crab risotto*

*King Crab Jus*

*Pairing –*

## **Third Course – Land & Sea Beef Wellington \***

Glazed petit vegetables, potato puree,  
butter poached lobster

*Pairing –*

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## **Dessert Course – Dark Chocolate Mousse Dome**

Manjari chocolate mousse, raspberry coulis, white chocolate cremeux, raspberry sorbet

*Pairing –*

please order Limited Edition Tasting Menu  
for the table \$160 per person

*wine pairing available for \$80 per person*

\*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions and pregnancies.