



RESTAURANT GUY SAVOY

VALENTINE'S DAY MENU
Wednesday, February 14th 2018
340 per person

Amuse Bouche

Dungeness Crab, Beet Textures and Golden Osetra Caviar

Octopus in Cold Steam

Seared Black Cod, Baby Turnips and Black Pepper Sauce

Foie Gras, Sea Urchin and Blood Orange Gastrique

OR

Poached Lobster, Ravioli and Lobster Jus
(For Additional \$25)

Artichoke and Black Truffle Soup, Toasted Mushroom Brioche, and Black Truffle Butter

Veal Cheek, Baby Vegetables and Black Truffle, Sauce Albufera

OR

Grilled A5 Japanese Wagyu Beef, Salsify Variation and Jus Périgueux
(For Additional \$35)

Rose, Lychee, Raspberry

La Vanille de Tahiti