

OCEAN7

RESTAURANT

Happy Valentine's Day!

Amuse Bouche

THE BEGINNING

Oyster "Ménage à Trois"

Natural, Rockefeller, Pickled H2OMelon & Caviar

or

Beetroot - Sous-Vide & Smoked

Chioggia, Jaune & Candy, Fuji Pickled Mustard Seed, Tonka Bean Chèvre, Limoncello Gel, Red Quinoa 2 Ways, Preserved Lemon, Fennel Pollen

or

Beretta Farms Carpaccio

Caviaroli Balsamic, Reggiano, Périgord Truffle, Honeygrove Brioche, Shaved Hazelnut, Micro Arugula

THE MIDDLE

Butter Poached Atlantic Lobster

Acquerello Carnaroli, Kojified Acid Butter, Edamame, Grana Padano, Pea Tendrils, Lobster EVOO

or

AAA Striploin

43-Day-Aged, Dungeness Claw & Croquette, Morel Plancha, Soubise, Asparagus, Fermented Garlic Jus

or

Celeriac - Salt Baked

Dome Smoked, Binchotan Torched, Noble 1 Maple & Mezcal, Brassicas, Puttanesca, Dehydrated Pesto, Reggiano 3 Ways

THE END

Michel Cluizel Chocolate Tart

Maca, Raspberry, Hazelnut Diplomat, Volcanic Salt, Gold Leaf

or

Tahitian Vanilla Cheesecake

Hibiscus, Saskatoon Berry, Meringue Kiss

or

Café Gourmand

Tonka Bean Brûlée, Opera Cake, Chocolate Macaron, Brownie, Espresso Martini

Executive Chef Jonathan Macdonald

\$100 per person *

* rate does not include additional beverages, taxes and gratuities