

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 –

GR Steak – Valentine's Day 2018

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.