

OASES



Valentine's Dinner Menu \$95

Amuse bouche : Saffron Arancini

Appetizer (choice of 1)

Preserved Persimmon : burrata, ginger coconut granita, lemon condiment & black sesame seeds

Beets Salad : smoked labneh, za'atar dressing, beet juice reduction & horseradish

Hamachi Crudo : blood orange & navel orange segments, winter citrus preserves & vinaigrette

Grilled Mackerel : himalayan tomato curry, confit potato, dried shrimp powder & afila cress

Roasted Butternut Squash : curry mint pesto, brown butter, crispy sage & parmigiano reggiano dop

Braised Rolled Leeks : tarragon beurre blanc, gently poached shrimp & crispy leeks

Entrée (choice of 1)

Himalayan Seafood Bouillabase : lobster ginger broth, assorted sea food, crispy garlic & basil leaves

Pan Seared Filet Mignon 6oz + 8 : mushroom peppercorn sauce, black olive oil & caramelized cauliflower puree

Grilled Cauliflower : coconut carrot creme, carrot saffron risotto, chives & cilantro

Desserts (choice of 1)

White Chocolate Raspberry Souffle : raspberry sauce & rice tuile

Pavlova Mille-Fuille : yuzu ginger with blackberries & whipped mascarpone

Daily Selection of Sorbet