



MOON RABBIT
BY KEVIN TIEN

VALENTINE'S DINNER

EXTEND THE LOVE | AVAILABLE FEBRUARY 12 TO 14

APPETIZER

Hamachi Crudo - Nuoc Cham, Bordeaux Radish, Orange Supremes, Fennel Pollen

\$16

ENTRÉE

Whole Roasted Branzino - Sautéed Snow Pea Leaves, Scallions, Garlic Chili Soy, Forbidden Black Rice

\$58

DESSERT

Salt and Pepper Churros - Tamarind Caramel, Miso Cremeux

\$14

Culinary Team Kevin Tien, Judy Beltrano, Bradley Marlatt, Susan Bae