



Brut!

VALENTINE'S DAY TASTING MENU

6 COURSES \$780
per person

+

WINE PAIRING
3 glasses \$380
5 glasses \$580

CORN BREAD
WHIPPED WHITE CHOCOLATE, CAVIAR

YELLOW CLAMS
VERMOUTH MARINADE, FENNEL CREAM

FOIE GRAS AND EEL TERRINE
SAKE JELLY, PERSIMMON COMPOTE

MONKFISH ROULADE
CURRY VICHYSOISE, SPELT

DUCK BREAST
RADICCHIO, MULBERRIES, RED WINE JUS

UBE BUTTERSCOTCH
MISO CUSTARD CREAM, MUSCOVADO CRUMBLE

DIGESTIF

Saison "Fallen Quinces" Vermouth - 80
Fernet Hunter X Conspiracy Chocolate Cacao - 80
Hibiki "Japanese Harmony" Whisky - 180

WINE LIST



BEVERAGES

UNLIMITED NORDAQ STILL OR SPARKLING WATER - 30 PER PERSON
CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS