

Changes & modifications are politely declined

au comptoir

VALENTINE'S DAY 2024

AMUSE-BOUCHE

sablefish & leek terrine

SAINT-JACQUES

Hokkaido scallops, Meyer lemon, carrot & sea urchin

BOEUF

red wine braised short ribs, beetroot, baby turnip, potato pavé, black truffle

FROMAGE

buckwheat crust, Taleggio, frisée & mustard greens

CHOCOLAT NOIR ET CHARTREUSE

dark chocolate beignet, green chartreuse custard

MIGNARDISES

citrus & ginger

Ingredients are locally sourced and organic where possible so that we can provide our guests with the highest quality.