

Haven

February 14th, 2025

First Course

Tuna & Lobster

osetra caviar, egg, meyer lemon aioli

Cune Reserva White Rioja, Rioja, ES, 2018

or

Miyazaki Wagyu Tataki

yuzu, jalapeno, white soy, sesame, crispy rice

*GH Mumm Grand Cordon Rosé Champagne,
Champagne, FR, NV*

Second Course

Honey & Soy Glazed Glacier 51 Sea Bass

cauliflower, maitake, gochujang vinaigrette

Raimund Prum Solitär Riesling Trocken, Mosel, DE, 2022

or

Trofie Pasta

rock shrimp, zucchini, huancaína sauce

Massican Sauvignon Blanc, Napa Valley, CA, 2023

Third Course

Coal Grilled Octopus

nduja, caper, tomato, ricotta salata

Manzanos Reserva Rioja, Rioja, ES, 2016

or

Roasted Duck Breast

samosa, goat's milk spinach, beet vindaloo

Archery Summit Pinot Noir, Dundee Hills, OR, 2022

Fourth Course

Braised Short Rib

french onion gratin, carrot, bourbon, black truffle

Matthews Cabernet Sauvignon, Columbia Valley, WA, 2021

or

Honey Butter Roasted Lamb Chop

herb hummus, romanesco, pomegranate red wine jus

Château Lasséque Grand Cru Bordeaux, Saint Émilion, FR, 2013

Fifth Course

Tiramisu

*chocolate lady fingers, espresso mascarpone cream,
amaretto ice cream*

Elvio Tintero 'Sori Gramella' Moscato, d'asti, IT, 2023

or

White Chocolate Mousse

raspberry cremeux, raspberry rose sorbet

Villa Di Corlo 'Corleto' Lambrusco, Emilia-Romagna, IT, NV

\$125 per person for food | \$75 per person for wine

Thank you for celebrating with us.

*A 20% service charge is automatically applied to
parties of six or more.*