

VALENTINE'S DAY MENU



WINE PAIRING

A sommelier-inspired selection of wines served throughout the experience.

\$50

May Flowers

FLORIST & STUDIO IN TORONTO & THE GTA

Shishito Peppers VG GF
Asian sweet peppers, den miso

Trio of Dressed Oysters GF
Ceviche dressing, shiso ponzu, mustard miso

Beef Carpaccio GF
Crispy shallots, lime dressing, wasabi crema

Grilled Diver Scallops GF
Coriander causa, anticucho butter

Salmon and Yellowtail Parmesan Nigiri GF
Smoked aji amarillo, hot honey

Wagyu Beef Udon Carbonara
Japanese noodles, rich yolk, shimeji mushrooms, crispy bacon, black pepper

DESSERT

Plantain Sticky Toffee Pudding
Caramelized white chocolate, vanilla ice cream, miso caramel, chocolate tuile

\$145 per person

VG vegetarian / VG vegan / GF gluten free

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.



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