

Celebrates St. Valentine's Day

8 course Tasting Menu

Kusshi Oyster Trio

Yuzu, Szechuan Chili, Cucumber

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### **Szechuan Lobster Broth**

*Spicy Shrimp & Lobster Wontons*

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Taste of Dumplings

Chicken "Dan Dan", Scallop "Shu Mai", Beef "Chow Feung"

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### **Wok Fried Santa Barbara Spot Prawns**

*Yuzu Uni Emulsion, Black Garlic, Stir Fry Vegetables*

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Pan Seared Jumbo Maine Diver Scallop

Crispy Rice, Bok Choy, Chili Garlic Sauce

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### **Roasted Duckling "Peking Style"**

*Pomegranate, Plum Wine Reduction, Fresh Bao Buns  
Traditional Garnishes*

Choice Of:

### **Grilled Snake River Farms Kobe Flat Iron Steak**

*Szechuan Spices, Melted Ginger & Garlic, Peppercorn Sauce*

### **Grilled Colorado Lamb Chops**

*Cashews, Cilantro, Hunan Eggplant*

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Manjari Passion

Spiced Caramel Crème, Puffed Forbidden Rice, Manjari Sorbet

\$175 per person

Wine Pairing \$75 supplement

Chef de Cuisine John Lechleidner

Pastry Chef Sally Camacho