

**Valentines Day February 14<sup>th</sup>, 2023**

# OCEANO KITCHEN

amuse

**scallop tartare**

brown butter, poppy seed, chive, sturgeon caviar

first

**wood roasted beet salad**

stracciatella, walnut, cara cara orange, black truffle, dill

second

**cassarecce nero**

royal red shrimp, tomato, sweet corn, scotch bonnet, sea urchin

third

**smoked wagyu shortrib**

whipped butternut, maitake escabeche, chimichuri

sweet

**red velvet cake & cream cheese mousse savarin**

godiva chocolate liquor cream, dark chocolate sorbet

**\$125 per person plus tax & gratuity**

4 course wine pairing \$60 supplemental