

THE ALSTON

VALENTINE'S DAY PRIX FIXE

\$135 PER PERSON

WELCOME BITE

KUSSHI OYSTERS AND CAVIAR

fluffy potato foam, white sturgeon caviar

FIRST COURSE

Choice Of

BONE MARROW TOAST

whipped marrow, shallot cherry jam, bordelaise

WARM SHRIMP "COCKTAIL"

wood-fired prawns, sauce diable, horseradish crumb

HERBED CARROT VELOUTE

charred citrus, espelette oil, pepita tuile

ENDIVE SALAD

hearts of palm, citrus, olives

SECOND COURSE

Choice Of

KING CRAB RAVIOLO

sauce americaine, confit turnip, bearnaise

WOOD-FIRED 6 OZ WAGYU FILET

Westholme Ranch tenderloin, alston sauce diane, shaved truffles

DELICATA FARCIE AUX CHAMPIGNONS

black trumpet mushrooms, crispy freekeh, truffled chervil pistou

DESSERT

MIGNARDISES

champagne and passion fruit pate de fruit, selection of chocolates

With Choice Of

TIRAMISU

espresso sabayon, mascarpone, cocoa nib crunch

POPCORN POT DE CREME BRÛLÉE

movie theatre butter custard