

Wheatleigh's Valentine Celebration

Citrus Cured Halibut

Yuzu, Watermelon Radish and Shiso

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Warm Kumamoto Oysters

Celery Root, Baby Spinach and Osetra Caviar

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Foie Gras au Torchon

Kumquats, Fennel and Candied Ginger

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Guinea Hen

Puy Lentils, Butternut Squash and Leeks

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Dover Sole

Maine Lobster, Basmati Rice and Bok Choy

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Dry Aged Ribeye of Beef

Sunchokes, Yellowfoot Chanterelles and Perigord Truffles

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Araguani Chocolate

Hazelnut, Passion Fruit and Lemon Verbena

\$175 per person including service charge

Menu Subject to Change

*This exceptional menu will be served on
Thursday, Friday and Saturday, February 14-16*

Our Four Course Menu will be available