



PACIFIC RIM by kana

Happy Valentine's Day

February 14th, 2024

Course one

(CHOOSE ONE)

lobster kabocha squash soup | crème fraiche

parsnip-sunchoke soup | garlic chip

Course two

(CHOOSE ONE)

wagyu beef carpaccio | yuzu soy sesame vinaigrette
| pickled beech mushrooms

chinese braised short ribs | taro cake

gindara sablefish sashimi | king trumpet
mushrooms | daikon threads | soy-tamarind
glaze

warm oysters on the shell | paddlefish caviar |
applewood smoked bacon | thai braised leeks

pan-fried radish cake | soy-hoisin sauce | sichuan
chile oil

Course three

roasted beet salad | little gem lettuce | shaved
pecorino cheese | watermelon radish | creamy
pistachio vinaigrette

Course four

(CHOOSE ONE)

thai-braised veal shank 'osso buco' | coconut-
sweet potato puree | roasted carrots | brussels
sprouts | cilantro gremolata

rack of lamb | coconut-curry rice | roasted
cauliflower | eggplant satay | peanut sauce

pan-roasted striped bass fillet | roasted potatoes
| pearl onions | bok choy | lemongrass-carrot
reduction

grilled jumbo shrimp | rice noodles | crabmeat |
green papaya | tamarind sauce

cherve and chive ravioli | roasted root vegetables
| grilled lion's mane mushrooms | swiss chard |
truffled buerre blanc

Course five

(CHOOSE ONE)

coconut sticky rice pudding | mango ice cream |
sesame tuile

caramelized banana tart | whipped cream |
macadamia nut brittle | bourbon syrup

dark chocolate torte | vanilla bean crème fraiche |
raspberry coulis | white chocolate hazelnut crunch

🌀 \$78 🌀

flight of wines complementing each course \$42

sparkling wine by the glass \$14