

1629 Club Menu

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Saint Valentine's Day



Oysters Rockefeller

baked oysters | creamed spinach & crispy bacon | buttered bread crumbs | Parmigiano Reggiano

Jamón Iberico & Pan con Tomate

Spanish dry-cured ham from Extremadura | grilled ciabatta bread with fresh tomato

Tuna Poké (GF)

Ahi tuna | fresh mango | jalapeño | ponzu & ginger marinade

Muscovy Duck Salad (GF) (V option)

pomegranate glazed duck breast | baby arugula | pomegranate arils | blood orange | caramelized shallot & balsamic vinaigrette

Alaskan Spotted Prawns (GF)

delicate seafood & cream foam | Arbequina olive oil caviar

Wild Boar Tenderloin (GF)

rosemary & black pepper crust | heirloom mushrooms | Port wine sauce

Dark Chocolate Torte

house-made hazelnut & vanilla bean ice cream | plum & Israeli cardamom sauce

\$130 (drinks not included)
gratuity & tax included