

# Worman House BISTRO

## VALENTINE'S DAY PRIX FIXE MENU

FRIDAY FEBRUARY 14TH, 2025

\$140 per person | +\$65 wine pairing

### CHEF'S TASTE

*A gift from the Chef to start your meal*

### FIRST COURSE

*shared for the table*

### FOIE GRAS TORCHON

*brioche, persimmon compote, port poached baby pears*

### PAN SEARED SEA SCALLOP

*cauliflower puree, pomegranate beurre blanc*

### SECOND COURSE

### FOREST MUSHROOM SOUP

*white truffle, cream fraiche, garlic crouton*

### THIRD COURSE

### WINTER CITRUS SALAD

*red and gold endive, ruby red grapefruit, pickled kumquat, orange vinaigrette*

### FOURTH COURSE

*choice of*

### SAKURA RESERVE WAGYU SIRLOIN

*celery root pave, black truffle infused comte mornay, confit leek, perigourdine sauce*

### SEAFOOD LINGUINE

*maine lobster, mussels, sea scallops, little neck clams, white wine pan sauce*

### TAJIMA WAGYU RESERVE SHORT RIB

*vegetable medley, roasted trumpet mushroom, butternut squash purée, thyme jus*

### ROASTED CAULIFLOWER STEAK

*purple sweet potato, black garlic purée, currant almond relish*

### FIFTH COURSE

*shared for the table*

### CHOCOLATE & PASSION FRUIT DUET

*chocolate cremeux, chocolate cake, passion fruit mousse, vanilla streusel,  
tropical fruit, chocolate sauce, opaline caramel tuile*

Worman  
House  
BISTRO