

In-Room Dining

Valentine's Dinner

\$325 per couple

FIRST COURSE

Oysters and Caviar

Wellfleet Oysters with Champagne Mignonette, Siberian Caviar

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MAIN COURSE

Chateaubriand

Center Cut Prime Beef Tenderloin Roast

Sauce Périgord, Roasted Cipollini Onions, Fingerling Potato Purée

Roasted Baby Carrots with Romesco Sauce

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DESSERT

Passionfruit Coupe

Valrhona Milk Chocolate, Coconut Dacquoise

Passion Fruit Fluid Gel, Swiss Meringue, Coconut Sorbet

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COCKTAIL FOR TWO

Hopeless Romantic \$38

Malfy Con Limone Gin, Cointreau, Domaine de Canton, Lemon

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CHAMPAGNE SPECIALS

G.H. Mumm Rosé Champagne \$100

Bollinger Brut Champagne \$120

Laurent-Perrier Grand Siècle \$265
