



FIVE SIXTY  
BY WOLFGANG PUCK

## 2020 Valentine's Chef's Tasting Menu

### Chef's Amuse

#### Caviar Bao

House Made Steamed Bun / Golden Imperial Kaluga Caviar / Truffled Crème Fraiche / Tiny Chives  
*Cava, Paul Cheneau, Blanc de Blanc, Brut Reserva, Penedès, Spain, NV*

### Second

#### Big Eye Tuna Tartare

Togarashi Gaufrettes / Finger Lime / Barrel Aged Tosa Soy  
*Malagousia, Wine Art Estate, 'Plano', Macedonia, Greece, 2018*

### Third

#### Maine Lobster Robata

Thai Chili / Blood Orange / Young Basil / Jasmine Rice  
*Riesling, Dr. Loosen, 'Blue Slate', Kabinett, Mosel, Germany, 2018*

### Fourth

#### Pan Seared Alaskan Halibut

Miso-Carrot Puree / Petite Carrots / Black Fig Ponzu  
*Chardonnay, Maison Louis Latour, 'La Grande Roche' 1er Cru, Burgundy, France, 2017*

### Fifth

#### Braised Wagyu-Ex Short Rib

Japanese Sweet Potato Puree / Arugula / Hedgehog Mushrooms / Black Garlic Infused Natural Jus  
*Cabernet Sauvignon, ZD Wines, Napa Valley, California, 2010*

### Sixth

#### Dark Chocolate & Passion Fruit Baked Alaska

Valrhona Chocolate Ice Cream / Passion Fruit Gelato / Passion Fruit Coulis  
*Malvasia, Tenuta Capofaro, Sicily, Italy, 2016*

Tasting Menu \$135 per Person

*\*Optional Beverage Pairing Additional \$35 per Person*