



Valentine's Day Menu

2019

To Welcome

Osetra Caviar & Kumamoto Oyster

strawberry mignonettes, micro mint leaf

Pair with Moet & Chandon "Imperial" Brut NV Champagne, France

To Begin

Heirloom Beets Carpaccio

house made burrata cheese, baby frisee, mizuna, red currant, balsamic reduction

Pair with Trimbach Pinot Blanc 2015 Alsace, France

Or

Kaffir-Lime Pea Veloute

pea tendrils, saffron sabayon

Pair with Trimbach Pinot Blanc 2015 Alsace, France

To Delight

Nigiri Trio

hamachi, salmon, tuna, pickles ginger & wasabi

Pair with Scarbolo Sauvignon Blanc 2016 Friuli-Venezia Giulia, Italy

Or

Pesto Marinated

New Zealand Lamb Chop

bourbon cherry chutney, mint chimichurri, fried parsnip

Pair with Terrazas De Los Andes Reserva Malbec 2015 Mendoza, Argentina

To Satisfy

Applewood Smoked Filet of Beef

potato soufflés, oven roasted brussel sprout, szechuan peppercorn demi

Pair with Sean Minor Cabernet Sauvignon 2014 Napa Valley, CA

Or

Pan Seared Day Boat Scallops

purple cauliflower puree, roasted asparagus, citrus squid ink, cilantro hollandaise

Pair with Terra D'Oro Pinot Grigio 2015 Santa Barbara, CA

Or

Carrot Osso bucco

yuba wrapped braised carrots, red wine and mushroom broth with ground porcini

Pair with Sean Minor Cabernet Sauvignon 2014 Napa Valley, CA

To Complete

Citrus Parfait

white chocolate pearl, mix berries gelee, kiwi compote, spun sugar nest

Pair with La Fleur D'Or Sauternes 2013 Bordeaux, France

Or

Strawberry Macaroon

truffle chocolate mousse, candied raspberries, lemon meringue, pistachio tuile

Pair with Sandeman Port 10 Year Porto, Portugal

Food \$97

Wine Pairing \$128

Reservations are required

A gratuity of 20% will be added to parties of six or more guests
Hotel Nikko 222 Mason Street San Francisco CA 415.394.1100

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a preexisting medical condition