

Valentine's Day Menu

AMUSE BOUCHE

Kumomoto Oyster Petrossian Caviar, Moët Gelée

SECOND

Choice of one

Maine Lobster Bisque Lobster Royale,
Butter Poached Lobster, Vanilla Sorrel Relish

Steak Tartare Mishima Wagyu Carpaccio,
Paddlefish Caviar, Béarnaise

SUPPLEMENTAL ENTRÉE

Japanese Blue Fin Tuna Yuzu, Smoked Honsmeji
Mushroom, Black Truffle Relish, Lotus Root +15

THIRD

Perigord Truffle Red Wine Risotto Egyptian Cinnamon
Scented Mushrooms, Sweet Garlic

FOURTH

Choice of one

Cape Grim New York Steak Truffle Potato Puree,
Roasted Broccolini, Port Wine Caramel, Sauce Périgueux

Chilean Sea Bass Dungeness Crab Forbidden
Fried Rice, Gailon, Miso Emulsion

SUPPLEMENTAL ENTRÉE

1 1/2 lb Lobster Vanilla Scented Parsnips,
Crushed Blood Orange, Winter Sorrel +20

FIFTH

Love is in the Air A Tasting Experience of Delectable Confections

\$95 PER PERSON | \$35 OPTIONAL WINE PAIRING

1250 East Harvard Rd., Burbank, CA 91501
818.848.6691 | castawayburbank.com

*Consuming raw or under cooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food borne
illness, especially if you have certain medical conditions.



Valentine's Day

Vegetarian Menu

AMUSE

Vegetable "Tartare"

Roasted Grape Vinaigrette, Vegetarian "Caviar"

SECOND

Market Vegetable Salad

Winter Greens, Coriander Vinaigrette

THIRD

Cauliflower "Veloute"

Chili Oil, Pickled Persimmon

FOURTH

Perigord Truffle Red Wine Risotto

Egyptian Cinnamon Scented Mushrooms, Sweet Garlic

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