

spring



Happy Valentine's !

amuse bouche

gougère ✓

mornay sauce, wild mushroom, truffle

first

winter salad ✓

santa monica farmer's market greens,
shaved root vegetables, mustard vinaigrette

or

hamachi crudo

pickled grapes, lemon purée, puffed quinoa, nasturtium

supplement american caviar \$15

or

maine lobster soup

butternut squash, rutabaga, celery, chestnut, cognac, chives

second

beet risotto ✓

carnaroli rice, pickled yellow beets, parmesan reggiano

or

diver scallops

celery, santa monica farmer's market orange, oro blanco, tangerine

or

beef tenderloin

grass fed beef, pee wee potato, broccoli, carrots, truffle-foie gras sauce

supplement seared foie gras \$15

third

chocolate kiss

valrhona dark chocolate crèmeux, hazelnut mousse,
biscuit, filbert ice cream

or

panna cotta love

rose petal panna cotta, litchi, sorbet raspberry, diamant sablé

\$105 per person - \$52 wine pairing

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