

LOVE IS ALL YOU NEED

NOÉ RESTAURANT AND BAR VALENTINE'S DAY 4-COURSE DINNER WEDNESDAY, FEBRUARY 14

PLEASE VISIT [OPENTABLE.COM](https://www.opentable.com) OR CALL 213-617-3300 FOR RESERVATIONS

AMUSE

KUMAMOTO OYSTER

Apple Serrano Mignonette

FIRST COURSE

COLD RED BEET SOUP

Edible Flower Confetti

OR

BEEF CARPACCIO

Truffle Aioli, Watermelon Radish, Fried Capers,
Micro Green Salad

OR

SANTA BARBARA UNI TOAST

Santa Barbara Uni, Smoked Salt, Fennel Mousse

SECOND COURSE

SEARED SEA SCALLOPS

Purple Potato Puree, Warm Wild Boar Bacon
Vinaigrette

OR

SESAME ROASTED ARTIC CHAR

Crisp Kaiware & Red Shiso, Lemon Coulis

OR

ROASTED COLORADO LAMB LOIN

Red Kohlrabi Puree and Pickled Purple Carrots

THIRD COURSE

ROASTED FILET MIGNON

Peewee Potato, Burdock Root Confit, Shaved
Parmesan, Chive Coulis

OR

THAI SNAPPER SAUTEED

Crisp Kaiware & Red Shiso, Lemon Coulis

OR

SEAFOOD TAGLIATELLE

Red Kohlrabi Puree and Pickled Purple Carrots

FOURTH COURSE

LAVENDER PANNA COTTA

Citrus Cardamom Biscotti, Wild Berry
Consommé

OR

LYCHEE RASPBERRY & CHOCOLATE MOUSSE

Vanilla Shortbread Crumble, Lychee Raspberry
Ice Cream

\$89 ADULTS + \$40 WINE PAIRING
\$40 CHILDREN 6-12, COMPLIMENTARY FOR
CHILDREN 6 & UNDER ACCOMPANIED
BY AN ADULT
(EXCLUDES TAX, GRATUITY & BEVERAGES)
SEATING AVAILABLE 5:00 PM- 10:30 PM