



VALENTINE'S DINNER 2025

PRIX FIXE \$85 P/P

APPETIZERS

Enjoy the Trio

BEETROOT BELLINI (V)

carrot lox, lemon crème fraîche, fried capers

OYSTER ON THE HALF SHELL

hog wash & radish matchsticks

ELEVATED DEVEILED EGG

dijon, crispy potato & osetra caviar

SOUP OR SALAD

Please Select One

GOLDEN HEART SOUP

cauliflower, spiced chickpeas, hearts of palm, turmeric, ginger, coconut milk

ARUGULA + ARTICHOKE

crispy fried artichoke hearts, castelvetro olive, shaved cabbage,
lemon parmesan vinaigrette

ENTRÉES

Please Select One

LAMB OSSO BUCCO

blistered heirloom tomato & calabrese pepper sauce,
creamy polenta, balsamic rosemary reduction

COQ AU VIN

red wine braised organic chicken thighs, button mushrooms, pearl onions,
roasted garlic potato puree, cranberry gastrique

LOBSTER RISOTTO

shallots, white wine, tarragon butter poached lobster, preserved meyer lemon

MISO MUSHROOMS

grilled portobello mushrooms, butter bean puree, sauteed spinach, chimichurri

DESSERT

Enjoy the Trio

MINI RED VELVET CUPCAKE

cream cheese frosting, cacao nibs

SALTED CARAMEL TRUFFLE

callebaut chocolate, maldon sea salt, 24k gold leaf

PASSION FRUIT BITE

shortbread & passion fruit curd

*Nakoma supports local farmers
and serves organic ingredients
when possible.*

ELEVATED DINING

*For parties of 6 or more there
will be a 20% gratuity added.*