



# NUMA DINNER VALENTINE'S DAY

5 Course Plated Dinner  
\$96.5- Per Person  
5pm & 8pm Seating

## 1ST COURSE

Smoked Jackfruit 'Fauxchinita' Taco

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## 2ND COURSE

Sesame Crusted Tuna Tataki

Compressed Cucumber, Steelhead Roe & Lemon Preserve

or

King Oyster Mushroom 'Scallops'

Green Peas, Salt Baked Beets & Charred Rapini

or

Truffle Roasted Bone Marrow

Grilled Sourdough, Parmigiano, Fresh Truffle & Finger Limes

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## 3RD COURSE

60 Hour Short Rib

Barley Risotto, Radicchio & Rutabaga

or

Miso Baked Ling Cod

Forbidden Rice, Long Bean & Pine Mushroom

or

Braised Oxtail Pappardelle

Gorgonzola, Roasted Garlic & Tomato

or

Vegetarian Wellington

Rosemary Lentil Pate-en-Croute, Wilted Kale,  
Sundried & Tomato Soubise

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## 4TH COURSE

Warm Date Pudding & Vanilla Ice Cream

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## 5TH COURSE

Gianduja Chocolate Dipped Strawberries

