

# VALENTINE'S DAY DINNER



FEBRUARY 14<sup>TH</sup>, 2026  
FOUR COURSE PRIX FIXE  
\$125 PER PERSON

## AMUSE BOUCHE

SHORT RIB ARANCINI  
*three cheese fondue, chives*

## APPETIZERS

*select one*

ARUGULA SALAD <sup>GF</sup>  
*fresh pear, spiced almonds, stilton bleu,  
prosciutto, fig balsamic*

CRISPY OYSTERS  
*horseradish cream, crispy leeks, shio kombu  
- add golden kaluga caviar (+25)*

HOUSEMADE RICOTTA <sup>(V)</sup>  
*mishmish, honey, olive oil, sourdough toast*

CRAB-STUFFED ARTICHOKE  
*garlic herb aioli, roasted pepper sauce*

"STEAK 'N' EGG"<sup>\*</sup>  
*beef tartare, egg, caperberry, pickled shallots,  
crispy potato, fines herbes - make it rain with  
fresh black truffle & golden kaluga caviar (+50)*

## ENTRÉES

*select one*

PAN-SEARED SEABASS <sup>GF</sup>  
*winter harvest succotash, leek fumet, charred lemon*

18OZ. 30-DAY DRY-AGED BONE-IN NY STRIP<sup>\*</sup>  
*pepper-crusted, mushroom onion au poivre, yukon mash  
- add fresh black truffle (+35)*

ROASTED LAMB CHOPS<sup>\*</sup>  
*crushed fingerling potatoes, pickled pearl onions,  
asparagus, green goddess crema*

MOROCCAN HALF-CHICKEN  
*roasted tomato, chickpea, olive, lemon, warm farro*

SURF & TURF<sup>\*</sup>  
*6oz. petite filet mignon, half-lobster, garlic butter,  
crispy shoestring potatoes*

LOBSTER RAVIOLI  
*teleggio cream, melted leeks, truffle - make it rain with  
fresh black truffle & golden kaluga caviar (+50)*

## DESSERTS

*select one*

BLUEBERRY CHEESECAKE <sup>(V)</sup>  
*white chocolate, freeze-dried wild blueberries, vanilla chantilly*

CHOCOLATE LAVA CAKE <sup>(V)</sup>  
*marinated strawberry, strawberry sorbet,  
strawberry powdered sugar*

PUMPKIN SPICED POT DE CRÈME <sup>(V)</sup>  
*valrhona chocolate, spiced walnuts, dulce de leche,  
vanilla cream*

APPLE CRUMB CAKE <sup>(V)</sup>  
*apple-raisin compote, salted caramel, crème fraîche*

EXECUTIVE CHEF ALEX CABRERA

Please be advised that menu items may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish or shellfish. Allergy information for all menu items is available through your server. \*Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.