



firefly grill

VALENTINE'S DAY TASTING

M E N U

1ST

CHOICE OF:

RAMEN GF

TONKOTSU BROTH, CHICKEN, NORI, GREEN ONION, HERB
OR

THAI LOBSTER BISQUE (\$10 SUPPLEMENT)

POACHED PRAWN, COCONUT, LOBSTER STOCK,
SWEET CORN, JASMINE RICE

WINE PAIRING: JOSEPH DROUHIN CHARDONNAY

2ND

VIETNAMESE YUZU CUCUMBER SALAD GF / V

SLICED ENGLISH CUCUMBERS, YUZU VINAIGRETTE,
SWEET PICKLED PEPPERS, RED ONION

WINE PAIRING: UNO MOSCATO

3RD

BERKSHIRE PORK DUMPLING *SHELLFISH

STEAMED SESAME GINGER DUMPLING, BLACK SESAME,
CHINESE VINEGAR, SESAME OIL, GREEN ONION

WINE PAIRING: ELOUAN PINOT NOIR

4TH

TUNA POKE CRISPY RICE CAKE

SOY GINGER MARINATED TUNA, CRISPY SUSHI RICE CAKE,
DICED AVOCADO, SEAWEED SALAD, NORI, EDAMAME, BLACK
SESAME, CRISPY WONTON, CHILI LIME AIOLI

WINE PAIRING: STUMP JUMP SHIRAZ

5TH

LOBSTER TEMPURA STEAM BUN

GREEN ONION, CHILI VINAIGRETTE, INTENSITY
MICROGREEN, LOBSTER MISO BEURRE BLANC

WINE PAIRING: HEINZ RIESLING

6TH

PRAWN MAKING LOVE GF / V

UNDER THE INFLUENCE OF SABAYON

BUTTER POACHED PRAWN, YUZU SABAYON,
GRAPEFRUIT SEGMENT, GREEN ONION

WINE PAIRING: TINTO REY ROSE

7TH

CHOICE OF ENTREE

SEE RIGHT COLUMN

8TH

COCONUT MATCHA PANNA COTTA GF / V

DARK CHOCOLATE GANACHE, FRESH RASPBERRY, MINT

WINE PAIRING: PORT COCKTAIL

A CULINARY JOURNEY

THROUGH OUR MOST RECENT TRAVELS IN SOUTHEAST ASIA

7TH

CHOICE OF:

KUROBUTA PORK RACK CHOP GF

LIGHT CURE SMOKED PORK RACK, RED RICE, CURRY,
ROASTED VEGETABLE, COCONUT

OR

GRILLED CHICKEN GF

ASIAN GARLIC MARINATED CHICKEN, THAI GARLIC, WHITE
RICE, CHARRED RAINBOW CARROTS

OR

CHA-CA VIETNAMESE STYLE FISH GF

PAN-ROASTED CATFISH, GREEN ONION, NOC CHOM,
STICKY PEANUT SAUCE, CHILI SAUCE, WHITE RICE

OR

MONGOLIAN LAMB GF

GREEN ONION, GINGER, SHITAKE MUSHROOM, STEAMED
ONION, JASMINE RICE, HOISIN BBQ, LETTUCE WRAP

OR

LOBSTER TEMPURA (\$25 SUPPLEMENT)

CRISPY FRIED LOBSTER TAIL TEMPURA, SESAME GINGER
DIPPING, CLASSIC THAI STICKY RICE, MANGO, LOBSTER
BEURRE BLANC

OR

4oz. PETITE FILET GF

firefly WHIPPED POTATOES, VEAL DEMI-GLACE

OR

8oz. FILET GF (\$20 SUPPLEMENT)

firefly WHIPPED POTATOES, VEAL DEMI-GLACE

OR

20oz. BONE-IN RIBEYE (\$45 SUPPLEMENT)

BULGOGI MARINATED, GREEN ONION, CILANTRO,
STEAMED ONION, SEASONED CARROT, ZUCCHINI, TURNIP,
BEAN SPROUTS, GOCHUJANG, JASMINE RICE

OR

22oz. BONE-IN GF (\$45 SUPPLEMENT)

PORTERHOUSE

CAST IRON SEARED ANGUS, SOY GINGER MARINATED,
ROASTED OYSTER MUSHROOMS, SESAME, SWEET CHILI
BRUSSELS SPROUTS, JASMINE RICE

OR

VEGETABLE HOT POT GF / V

RED COCONUT CURRY, EGGPLANT, TOMATO, MUSHROOM,
ONION, SPINACH, GREEN ONION, SWEET POTATO,
BUTTERNUT SQUASH, FRESNO PEPPER, JASMINE RICE

WINE PAIRING:

WHITEHAVEN SAUVIGNON BLANC

OR

JOSEPH DROUHIN BOURGOGNE

4 COURSES (1,2,7,8) FOR **\$75**, WITH WINE **\$95**

6 COURSES (1,2,3,4,7,8) FOR **\$95**, WITH WINE **\$125**

8 COURSES FOR **\$125**, WITH WINE **\$165**

GF - GLUTEN-FREE / V - VEGETARIAN

AS A WAY TO OFFSET RISING COSTS ASSOCIATED WITH THE RESTAURANT (FOOD, BEVERAGE, LABOR, BENEFITS, SUPPLIES),
WE HAVE ADDED A 5% SURCHARGE TO ALL CHECKS. WE DO THIS IN LIEU OF INCREASED MENU PRICES.
YOU MAY REQUEST TO HAVE THIS REMOVED FROM YOUR BILL.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE NOTIFY YOUR SERVER WHEN ORDERING.

FFGRILL.COM | @FIREFLY_GRILL