

PEACHES *Prime*

VALENTINE'S DAY 2026

APPETIZERS

CAESAR SALAD *romaine, kale, garlic croutons, parmesan-anchovy dressing*

COCONUT-SQUASH BISQUE *butternut squash, coconut crema, sweet spices (V)*

SESAME WINGS *korean spice, ginger, honey*

GARLIC SHRIMP SCAMPI *roasted garlic butter, toasted sourdough*

SPICY TUNA TARTARE *sesame aioli, crispy rice cracker*

BLUE POINT OYSTERS *chile crisp and cilantro*

JUMBO CRAB CAKE *celery root remoulade (+\$5 supplement)*

MAINS

LOBSTER ALFREDO *butter poached lobster, cream, tomato, toasted breadcrumbs*

ATLANTIC SALMON *carolina rice, broccolini, coconut sauce*

CRISPY HOT HONEY SHRIMP *blue crab fried rice, cilantro*

OXTAIL FETTUCCHINE *oxtail bolognese, allspice, scotch bonnet*

BLACK TRUFFLE CACIO E PEPE *artisanal malfandine, parmigiano reggiano (v)*

SHORT RIB BOURGUIGNON *red wine braised short rib, mushrooms, whipped potatoes*

CENTER CUT RIBEYE *handcut french fries, bordelaise sauce (+\$10 supplement)*

LAMB CHOPS *duck fat potatoes, creamed kale, rosemary lamb jus (+\$15 supplement)*

DESSERT

the best new york **CHEESECAKE**

CHOCOLATE BLACKOUT TART

CARAMELIZED PINEAPPLE BROWN BUTTER CAKE

PRIX FIXE \$95

*vegan options available upon request
no substitutions*