VALENTINE'S DAY MENU

THREE COURSE PRIX FIXE

215 PER PERSON

CAVIAR

by The Only Caviar

TRADITIONAL SERVICE
egg mimosa, red onion, crème fraîche, chive

royal daurenki 225
imperial ossetra 295

CAVIAR TWINKIE
yuzu crème fraîche

royal daurenki 75 EA
imperial ossetra 95 EA

FIRST COURSE

Please Select One

PETITE ROMAINE CAESAR
garlic streusel, creamy caper dressing
vacche rosse parmesan

SHRIMP COCKTAIL
gin-spiked cocktail, horseradish

FRESH HEARTS OF PALM SALAD
butter lettuce, ruby red grapefruit, avocado
poppy seed, dijon vinaigrette

HEART-SHAPED RAVIOLI
butternut squash, sunchoke espuma
brown butter

"TUXEDO DIVER SCALLOP"
black truffle, puff pastry
red wine truffle demi
35 Supplement

ENTRÉE COURSE

Please Select One

CHILEAN SEABASS*
winter bean conserva, tomato raisins
miso confit

BRICK CHICKEN
haricot vertsespelette lemon butter onion jus

CENTER-CUT FILET MIGNON*
horseradish-crusted tomato
red wine jus

WASHUGYU RIBEYE*
horseradish-crusted tomato, red wine jus
65 Supplement

HERB-CRUSTED RACK OF LAMB
brussels sprouts, parsnip purée

SIDES

For The Table

WHIPPED POTATOES
echire butter

CRISPY BRUSSELS SPROUTS
caramel vinaigrette, pomegranate

CREAMED SPINACH
crispy shallots

FOR THE TABLE

MAINE LOBSTER POT PIE 130
market vegetables, marble
potatoes, lobster-cognac emulsion

40 OZ DRY-AGED PORTERHOUSE 250
horseradish-crusted tomato
red wine jus

4 OZ HOKKAIDO A5 STRIPLOIN 98
horseradish-crusted tomato
red wine jus

DESSERT COURSE

duo of

BRÛLÉED BASQUE CHEESECAKE
meyer lemon curd
huckleberries

CUPID'S EXOTIC HEART
white chocolate mousse, mango
passion fruit, 24k goldd

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
For your convenience, a suggested gratuity of 20% is included for all parties which is distributed in its entirety to the servers.